

# 300 Georgian Jews demonstrate

From our Special Correspondent on East European Affairs

Georgian Jews have twice demonstrated against the authorities during the past week because there has been no response to their applications for exit permits to Israel. Both demonstrations were held at the offices of the Georgian Communist Party in Tbilisi, the capital of the Soviet Republic.

The first demonstration took place on Thursday of last week, when some 250 Jews blocked the entrances to the offices and harassed officials. They left only when promised that a Government official would travel to Tbilisi from Moscow especially to discuss their cases with them.

He duly arrived last Friday and had a meeting with some of the demonstrators. However, they regarded his explanations as unsatisfactory and a crowd of more than 300 Georgian Jews held a second demonstration outside the party offices.

The case of two other Jews seeking to emigrate to Israel has attracted attention in the West because of their personal backgrounds. They are a mother and son, Mrs Esther Markish and her son David. Mrs Markish is the widow of the Yiddish poet, Peretz Markish, executed in August, 1952 on Stalin's orders during the purge of Yiddish writers.

David Markish is a poet like his father. He has had Russian poems published in the literary monthly, *Novy Mir*, and has also translated some of his father's work into Russian.

Mrs Markish is highly respected in Moscow literary circles. She edited a Russian-language edition of some of her husband's collected poems in the 1960s.

After their applications for exit permits had been refused by the authorities, Mrs Markish and her son appealed to the Supreme Soviet (Parliament), but in vain. Jewish and non-Jewish writers then sent petitions on their behalf to the fifth congress of the Soviet Writers' Union. So far there has been no result.

Another would-be emigrant to Israel, Mr Alexander Gorbach, of

## Rabbi hits back at Pincus

From our Correspondent New York

Rabbi David Polish, the president of the Central Conference of American Rabbis (Liberal) upbraided the Jewish Agency chairman, Mr Arya L. Pincus, on Wednesday for his "heated" attack in Jerusalem last week.

Mr Pincus had taken both Rabbi Polish and his predecessor as CCAR president, Rabbi Roland B. Gittelsohn, to task for criticising Zionists who embraced extremist American factions because of their pro-Israel stance, even though these groups were anti-Jewish.

Rabbi Polish said on Wednesday that Mr Pincus had made his remarks "without having the benefit of a full text" of what had been said. The rabbi added that "this issue and others discussed are important and required the complete attention of and free debate by American and Israeli Jewish leaders."

No date has yet been fixed for the hearing of the appeal of Mr Valery Kukul of Sverdlovsk, jailed for three years in June after protesting against the first Leaning "Ji-Jacking" trial.

Local newspapers in the Soviet Union continue to try to put pressure on Jews not to apply for permission to emigrate to Israel.

Sovetskaya Moldavia, for instance, a daily of the Moldavian Republic published in Kishinev, not only printed an article implying that the desire to emigrate to Israel was anti-Soviet, but also published a letter to the editor from a Jew, M. Weissman, which explicitly stated that such a desire was anti-Soviet.

## Editor leaves Poland

From our Correspondent Jerusalem

Mr Hersch Smolar, once a leading Polish-Jewish Communist and editor for many years of the Warsaw Yiddish newspaper, *Folks-Shtetn*, arrived in Israel as an immigrant at the end of last week.

The former editor, who used to inveigh against Israel regularly in his columns, lost his job with *Folks-Shtetn* in 1968, at the height of Poland's anti-Jewish campaign. However, he was allowed to leave Poland only three months ago as a tourist to France. While there he decided to emigrate to Israel.

## FBI taps JDL phones

From our Correspondent New York

America's Federal Bureau of Investigation has been tapping the telephones of the Jewish Defence League since January of this year and also tapped them during October, 1970.

This was admitted in court here on Wednesday by lawyers representing the Justice Department. They told District Judge Jack Weinstein that FBI agents had been careful not to listen in on lawyer-client conversations, but that the transcripts contain such exchanges.

Judge Weinstein ordered that copies should be given to the JDL defence counsel. The hearing was part of pre-trial testimony in connection with a gun conspiracy charge against 13 members of the JDL.

(See also page 4)

## Homeless on hunger strike

From our Correspondent Tel Aviv

Eight young married couples staged a hunger strike in Ashdod last week in protest against the shortage of adequate housing. One of the wives was given medical treatment.

They were among a group of 50 young married couples who camped in tents in a public park to call attention to their plight. All except the eight left when told by housing officials that 270 flats had been allocated to young couples in the area.

The eight, who had not been registered for a house, remained and began their hunger strike. Earlier Israel's Ministerial Economic Committee decided to provide an extra 1,200 million (about \$104 million) for housing. This was part of a \$283 million "iron" housing allocation in the current budget.

## \$50m. loan

From our Correspondent Jerusalem

The American International Aid Agency is granting Israel a \$50 million (about \$224 million) loan towards providing urgently needed housing.

## Secret trip by USA ambassador

From our Correspondent—United States

American sources have disclosed that the United States representative at the United Nations, Mr George Bush, held an unofficial meeting last Friday with the UN special Middle East envoy, Mr Gunnar Jarring, at the latter's home in Viken, Sweden.

Mr Bush presented his Government's assurance that the Suez Canal discussions in no way undermined Mr Jarring's peace mission. On the contrary, the American emphasised his Government's firm belief that an interim Suez pact could still be attained and constituted a necessary first step.

Slova Department officials are disturbed by pressure by the Soviet Union, Britain and France, and the views of U Thant, the UN Secretary-General, and Mr Jarring himself that the UN special envoy should resume his peace discussions.

As a first step these parties

## Israelis are angry

Continued from page 1



Mr Joseph Sisco

There would be no Israeli withdrawal from the Golan Heights in the absence of a permanent ceasefire and without a genuine commitment that there would be no Egyptian or Soviet crossing of the Canal.

Israel fears that the State Department will link the supply of further arms with some weakening in the Israeli conditions.

This week the Israeli Government was in a dilemma. There was a desire to impress the American Government with the dangers of a Soviet arms build-up in Egypt in order to obtain an early response to bar own requests for more American arms, particularly aircraft. At the same time, Israel wanted to reassure Washington that the situation in the Middle East was not so dangerous that Cairo's pressure for a quick solution of the Suez Canal issue should lead to panicky reactions.

The Israeli Government found itself conducting twin dialogues with the United States—one with Mr Richard Helms, head of the Central Intelligence Agency, who paid a flying visit to Jerusalem, and another with the State Department.

## American arms

Mr Holme was particularly welcomed because of the direct access he has to President Nixon and because of the belief that his advocacy could speed up, in Mr Galt's words, "the small pace at which clarifications concerning matters affecting Israel's aviation requirements are going ahead."

The CIA chief was primarily concerned with examining, together with Mrs Meir, Mr Moshe Dayan, the Defence Minister, and Mr Abba Eban, the Foreign Minister, the extent and purpose of the Soviet build-up in Egypt and elsewhere in the region.

# JEWISH CHRONICLE

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## Israel to get more Phantom jets

## Russia pours arms into Egypt

From our Correspondents in Jerusalem and Washington

The United States is to resume deliveries of Phantom jet to Israel "sometime this year," according to very reliable Washington sources. The American Government is likely to send a positive reply—if it has not already done so—to Jerusalem's long old request for more Phantoms before Mr Joseph Sisco, US Secretary of State for Near East Affairs, leaves for Israel this month for talks with Mrs Golda Meir.

The Israeli Government is worried that the Egyptians, encouraged by their new massive arms supplies from the Soviet Union and the hesitation by the American Administration to maintain the balance of power in the Middle East, may launch a full-scale attack.

Washington admitted this week that the Soviet Union has stepped up supplies of jet aircraft to Egypt and Syria. American intelligence sources, quoted by the New York Times, stated that Egypt had received nearly 100 MiG-21 fighter aircraft from Russia in the past ten months. This total compared with only 90 MiG-21s supplied by the Soviet Union to Egypt between the end of the Six-Day War in June, 1967, and the middle of last year. Syria was reported to have received 21 MiG-21s in the past three months as well as 14 other aircraft and 22 troop-carrying helicopters.

The latest Soviet arms deliveries have come on top of heavy supplies during 1970. By the end of 1970, according to the estimate of the London-based Institute for Strategic Studies, the Egyptian Air Force alone had 415 combat aircraft, predominantly MiGs (both interceptors and fighter-bombers), but also a number of TU-16 medium bombers and 105 Su-7 fighter-bombers.

State Department officials confirmed that the reports were accurate "in a general way." A State Department spokesman, Mr Charles Bray, declared that there had been no interruption or decrease in United States military supplies to Israel.

Continued on back page, column 1

## Russian witnesses refuse to testify

From our Special Correspondent on East European Affairs

Alexander Garbach, a Soviet Jew whose trial on a charge of economic activity was postponed in June because he was due to appear in court yesterday (Thursday) in the Moscow District Court, near Vinitsa, in the Ukraine.

Soviet authorities have deliberately arranged for the prosecution to take place in Chelchinsk because it is out of bounds for journalists and is not reached even by Soviet officials.

It was the place where this lighter job was made available. Reliable reports from the Soviet Union say that the prosecution has so far failed to obtain any evidence against Mr Garbach. That it tried very hard to build up a case against him is shown by the fact that attempts were made to obtain 80 witnesses for the prosecution. According to the reports all refused to give evidence against Mr Garbach.

He applied to the court a list of witnesses he wished to call in his defence but no step has yet been taken to call them to attend the proceedings.

Mr Garbach has written to the Soviet President, Mr Nikolai Podgorny, renouncing his Soviet citizenship because "my rights have been totally ignored." At the same time, Mr Garbach wrote to Israel asking to be accorded Israeli citizenship.

About 30 young Georgian Jews travelled to Moscow on Monday and called at the office of the Soviet President to ask about their applications for permits. The reply they received was unsatisfactory so the group, all wearing small badges with a Magen David on them, went to the Soviet capital's central telegraph office and declared a hunger strike. They were still there last on Wednesday, having refused an order to leave delivered by police. They were later detained by the police.

Exit permits—can back page



Mr Walter Scheel, the West German Foreign Minister (right), at the Western Wall during his visit to Israel last week. Mr Teddy Kollek, the Mayor of Jerusalem, is on the left

## Temple discovery

From our Correspondent—Jerusalem

Israeli archaeologists were surprised on Tuesday by the discovery of the remains of a giant monumental staircase leading to the Old City of David in Jerusalem. It is believed to have been built during Herodian times.

The stairs were destroyed, together with the Temple, by the Romans in 70 CE, and their discovery is the culmination of 3½ years of excavations along the Western and Southern city walls.

Professor Benjamin Mazar of the Hebrew University, the head of the archaeological team, said that this was the first time that

they had learnt of the existence of the staircase. The stairs were 240 feet wide and they permitted tens of thousands of male pilgrims to reach the Temple gates.

The excavations confirmed that there had been three successive periods when Jews returned to Jerusalem after the conquest of the Judean kingdom. These were the period of the Bar-Kochba revolt (132-135 CE) against the Romans; the return in the fourth century CE during the reign of the Byzantine Emperor Julian; and the brief return in 614 CE with the capture of Jerusalem by the Persians.

## A Jew can be Chancellor

By our Parliamentary Correspondent

There is nothing to stop a Jew becoming Lord Chancellor. This is the view of the Government, as expressed by Lord Windlesham, Home Office Minister of State, in the House of Lords.

He was replying to a question from Viscount Norwich, who asked whether, in the Government's view, it would be constitutionally permissible for a Roman Catholic or a Jew to occupy the Woolcock.

Lord Windlesham said: "There is some doubt whether the legislation which abolished disabilities on Roman Catholics extends to the office of Lord Chancellor."

"But the Government are not aware of any statutory provision which prevents a member of the Jewish faith from being appointed to that office."



Two smart Israeli girl soldiers wearing the new shorter helmets.

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## ISRAEL AND MIDDLE EAST

## War possible soon, warns Dayan

MAIER ASHER—Jerusalem

Recent Egyptian statements have raised the possibility of renewed major fighting in the Middle East within the next six months, Mr. Moshe Dayan, the Israeli Defence Minister said in a radio interview here on Saturday.

He added that any withholding of arms from Israel by America under Egyptian pressure would be a barrier to negotiations for a settlement in the region.

Meanwhile, the Israel Defence Forces had "made good use of the ceasefire," Mr. Dayan stated. They had "wasted no time and spared no effort to strengthen and consolidate their positions." Egypt would be unable to change the situation by force.

Mr. Dayan said that during the past four years, Washington had not attempted to impose a solution or joined forces with the Soviet Union to try and compel implementation of the Rogers plan (named after the American Secretary of State, Mr. William Rogers) for unconditional withdrawal by Israel from the occupied territories. Instead, America had strengthened Israel.

Now, he continued, Egypt was receiving all kinds of modern arms from the Soviet Union, while exerting pressure to prevent Israel from receiving the aircraft and steady flow of arms she needed.

"The Egyptian demand that the United States should hold up the supply of aircraft to Israel as a condition of Cairo's agreement

to negotiate is being taken by America as a means of pressure on us. This situation prevents the setting up of a framework for negotiations on a special settlement with Egypt," Mr. Dayan declared.

Turning to the question of the Suez Canal, Mr. Dayan told his interviewer: "If we are faced with the alternative of winning a battle on the west bank (held by Egypt) or losing one on the east bank, I would prefer to win one on the western side."

On the question of Soviet entrenchment in the Middle East, Mr. Dayan stated that in his belief NATO realised the importance of the Sinai airfields when its experts compared the Soviet land forces in Egypt with the Western forces facing them.

## Key points

From our Correspondent Jerusalem

Israelis are almost unanimous in refusing to give up East Jerusalem, the Golan Heights or Sharm el Sheikh, according to a public opinion poll conducted by the Hebrew University's Institute of Communications.

Only 8 per cent favour a total return of the occupied territories; 20 per cent support a partial withdrawal; and 21 per cent would not cede any territory.



Left: One of the children injured in last week's Arab terrorist rocket attack on Polak Tikva being brought out of the operating theatre. A hospital for the chronically ill, two schools and two private homes were hit in the attack, in which a five-year-old girl and a 71-year-old woman were killed and 19 other people injured. Two elderly women later died from their injuries. Right: Lieutenant-General Haim Barlev, Israeli Chief of Staff, inspects the damage to one of the homes hit by a Soviet-made rocket.

## Helicopter crash kills ten soldiers

From our Correspondent Jerusalem

All ten soldiers aboard an Israeli helicopter were killed on Thursday of last week when it suddenly lost height and crashed into the sea off the north Sinai coast.

The helicopter was flying about 300 yards from the shore when a local Beduin saw it fall into about 15 feet of water. Army units rushed to the scene but could find no survivors. Rescue operations were hampered by the growing darkness.

By dawn on Friday morning a rescue headquarters had been set up on the beach and a floating

crane brought from Ashdod. The helicopter fuselage was found to have split into four pieces and other parts of the aircraft were scattered over a wide area.

Some of the bodies were recovered during salvage operations, while others were washed ashore up to two miles away. Army sources said that all ten soldiers were killed the moment the helicopter hit the water and none had died by drowning.

Brigadier-General Rafael Eytan, the commanding officer of the Parachute and Infantry Corps, who was in charge of the salvage operation, said that any suggestion of foul play was "unthinkable," but offered no explanation for the crash.

## Three die in Gaza clashes

Tel Aviv

An Israeli soldier was killed in the Gaza Strip on Monday morning when a group of Arab terrorists opened fire on a military patrol in the Jebeliya area.

Other members of the patrol chased the attackers, and in the ensuing exchange of fire, a woman and baby standing nearby were killed and two young girls wounded.

Three hours later, at noon, a terrorist was killed and a second wounded and captured when an Israeli Army patrol pursued them through an orange grove in the same area. An Israeli military spokesman said that the dead terrorist was discovered to have been on the wanted list for some time. —(Reuters)

## Babi Yar symphony at festival

From our Correspondent Jerusalem

The eleventh annual festival opens in Jerusalem today, when the Israel Philharmonic Orchestra, conducted by Leonard Bernstein, will give its first performance of the symphony dedicated to the victims of the Babi Yar massacre in 1941.

(Between 70,000 and 80,000 Jews, among other victims, were killed by the Nazis in the outskirts of Kiev.)

The work was performed in West for the first time last year after it had been smuggled to the Soviet Union.

Many orchestras and soloists from the United States, Europe, including the American String Quartet from Boston, will play in the festival.

Festival performances are staged in Jerusalem, Tel Aviv, Haifa, Caesarea and other cities to reach the widest audience.

## Top terrorist

From our Correspondent

Yosif Arafat, the head of Fatah, the largest Arab group, has been named "supreme commander of all the armed forces" according to the semi-official Cairo daily, Al-Ahram.

The paper said that the appointment was made last week in meetings in the Egyptian capital, which is the highest ranking body of the Arab organisations.

## Favoured treatment Christians

From our Correspondent Jerusalem

One subject on which the Israeli Government is sensitive is its treatment of Christians and Christian institutions in Jerusalem.

It stems from its belief that Israel has done more for Christians and protection than any other guardian administration could be expected to do.

Minister, Mr. Abba Eban, in reply to a question.

passing a law for the Holy Places in 1967, the Government has the intention of restoring the Holy Places to the religious communities to which they belong.

Government has made no attempt to compensate for damage to all the churches. Seventeen churches have received damage inflicted by the Government.

Christian churches are not subject to taxation and are exempt from customs duty and purchase tax. Every religious community has the right to maintain its own schools and to determine their curricula.

## Avneri on his own

From our Correspondent Jerusalem

Haolam Hazeh, the two-man Knesset faction headed by Mr. Uri Avneri, has finally split.

Mr. Shimon Cohen, Mr. Avneri's former partner, is setting up his own party, which he says will champion in particular the cause of Israel's underprivileged Oriental communities.

The split is mainly the outcome of a personality clash, with both men exchanging recrimination.

However, both agree that what interests coincide they will co-operate.

## 1,200 from Argentine

From our Correspondent Buenos Aires

Some 200 emigrants who are travelling to Israel in three ships this month were entertained to a reception here last week by the Argentine Zionist Organisation.

One thousand settlers left for Israel between January and June and this total of 1,200 by the end of July represents a 25 per cent increase over the same period last year.

## Liberals criticise Herut

From our Correspondent Tel Aviv

The Israeli Liberal Party's leadership emerged stronger than ever from the party's national convention, which ended here last Friday.

The issue of union with the Herut Party, for which some 25 per cent of the votes were cast in favour, was dropped. (The Liberals are in alignment with Herut to form the Gahal Party in Opposition to the Knesset.)

Mr. Yosef Sapir was re-elected party leader without opposition, while Mr. Elimelech Riklis, the executive chairman, Mr. Shimon Erlich, the head of Organisation and Mr. Arye (Leo) Ditzkin, a Knesset Member and treasurer of the Jewish Agency, increased their party support.

Many convention speeches were highly critical of the Herut decision to pull the Liberal Party out of the Government last year. How-

ever, lip service was paid to the Herut maxim that there could be no partition of the western part of the "Land of Israel."

The future of Sinai would be based on its strategic importance, the convention declared, adding that the gap between Israel and America was unbridgeable.

(Gahal left the Government of National Unity in August last year when Israel accepted the Rogers proposals for a Middle East ceasefire and talks with Egypt and Jordan, through Mr. Gunnar Jarring, the United Nations special Middle East envoy. The Liberals wanted to stay in the Government but were overruled by Herut.)

The Liberal convention also called for a reduction in the number of Israeli Cabinet Ministers from 16 to twelve.

## Woman hurt in Sabbath protests

From our Correspondent Jerusalem

A woman passenger sitting beside her baby was hurt by a stone on Saturday night as renewed violence broke out in the ultra-Orthodox Mea Shearim quarter of Jerusalem.

Egged, the bus co-operative, stopped all its services in the district following the incident.

At first when the Sabbath ended the traffic flowed smoothly through Mea Shearim. But at about 8.30 p.m. a number of residents began throwing stones at a bus and hit the woman passenger.

Other residents emptied their dustbins in the road stopping traffic and disturbances continued into the night, with the police clearing the streets at intervals.

There was a scuffle in the quarter on Friday night, when local people told a youth walking in the street to put his cigarette out. The youth pulled out a knife and some residents were reportedly wounded.

Police were on the alert at the bus terminal and its doors were kept locked until after the Sabbath.

This was the third Saturday in succession that Mea Shearim's ultra-Orthodox residents had staged an anti-bus demonstration, stemming from their objections to buses starting to run before the Sabbath ended.

## Taken to Cairo

From our Correspondent Jerusalem

The International Red Cross has reported that no complaints were made to its representatives when they visited two Israeli prisoners-of-war who are patients in an Egyptian hospital and also others held in prison.

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	£38, £39, £45	£25		£8-40	£6
	£45 and £49	£30			
Coats			Knitwear		
	£34 and £32	£10	Pringle and other	£5-50	£3
	£30 and £42	£20	famous makas	£8-95	£5
Raincoats	£14 and £17	£10 and £12	Dues Roma	£10-60	£7
Jackets			Assorted knitwear	£13-00	£8
	£21-50	£10		£8-25	£4
	£27	£15	Italian Knitshirts	£14-75	£10
				£10-50	£7
Trousers					
Honouilli and other	£9	£3			
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An Israeli soldier stationed on the east bank of the Sea of Galilee. Some of the tomatoes he planted in a bunker some months ago.





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The Miles formula was agreed with the Progressives on June 2 when the leaders of the board also







# LAUGHTER

## Is nothing up there?

Now that Secretary-General U Thant, struggling mightily to keep a straight face, has announced that of all the nations of the world only Israel had donated to the African terror organisations, and our Foreign Ministry is making really superhuman efforts to emphasise the humanitarian aspect of its monumental blunder, the time has come for the citizen-in-the-street to ask the question:

Is it possible that the highest positions in our State are held by people with much limited perception? Is this not, after all, some sort of covert diplomatic move, some deep State secret? Is there not some esoteric intelligence available only to the top few?

No folks, there is nothing of the sort up there: this is pure idiocy, plain and unadorned incompetence.

The heads of our Establishment are systematically developing the citizen's inferiority complex in the civil field: every time we learn about some unbelievably stupid step, every time we feel like asking how is this possible, the gentlemen at the top smile knowingly and say: "No comment!"

In other words, what are you talking about, kids, don't you realise, you just are not briefed! And indeed, the citizen-in-the-street right away visualises computers, blinking control panels, clacking teleprinters, brains trusts and the FBI, all the paraphernalia of espionage unknown to simple mortals like you and me.

This is the inferiority complex, ucc? Because as a matter of fact they have nothing electronic up there except for the air-conditioner. Those grandiose political and economic bungs are produced with touching simplicity, through diligent and persevering teamwork.

In the free world only excessive corruption is punished by law, mediocrity is not. Therefore we have to resign ourselves to the fact that in our country the highest positions are held by—how to put it—not very brilliant fellows.

God knows why this is so, but whenever we are at a party and the conversation turns around to the fantastic career in government of a certain personality, somebody always gets up and confesses:

"So help me, he was the most obtuse pupil in our school! The teacher used to ask: 'Did all of you understand? Bienenstock, you too?' And now this Bienenstock is Director-General! Would you believe it?"

We have to believe it. Bienenstock is as obtuse as ever up there, but

# focus

## America's Mr Middle East



Joseph Sisco—on good terms with both sides

When Mr Nixon came to the White House, it was made clear to him that there was only one man for the Middle East spot in the White House, Mr Joseph Sisco. When the new Secretary of State, Mr William Rogers, asked him to stay on, Mr Sisco said yes. "It was a job opportunity that I couldn't let go of," he told an interviewer. Mr Sisco is a hard worker and a fast mover—a bit too fast sometimes for them, Israelis complain. But they have no complaints about Mr Sisco himself. They say that he is eminently fair, certainly no Arabist, incredibly competent. He works a long week. The Arabs, too, along with the Russians, say they like to work with him. Although tough, they, too, find him very fair.

By everything in the book, Joseph John Sisco should not be where he is in the State Department—Assistant Secretary for Near East and South Asian Affairs. Or perhaps not in the State Department at all.

He does not have the looks—his broken nose gives him the face of a pugilist, not a statesman, and his early conversation is not what one usually hears around the precincts of Foggy Bottom in Washington.

He does not have the right parents—first-generation Italian-Americans from, in Mr Sisco's own words, "good peasant stock," the father an opera-loving tailor. He does not have the right school tie: Knox College and the University of Chicago, not Ivy League

Yale or Harvard, and certainly not Phillips or any other exclusive preparatory school to which no many of the striped-trousers set in Washington have gone.

And he had no service abroad before his appointment as Assistant Secretary, traditionally a prerequisite for that kind of a job. This is a fact bitterly resented by the Foreign Service men whom "Jumping Joe" Sisco—his nickname—"jumped."

All these negatives are outweighed by a single positive—he has proved brilliant in his job, and he has an intimate grasp of all details of its far-flung ramifications. He has proved indispensable to Mr Rogers, and has the best of possible relations with the seat of all

Mr Joseph Sisco, Assistant Secretary of State for Near East Affairs, visits Israel in pursuit of elusive Middle East peace.

American power, the State Department, and with his number one adviser on foreign and internal affairs, Dr Henry Kissinger. Mr Sisco was born in Chicago in 1919 to comparatively poor parents, and held all kinds of jobs while supporting himself through university. He graduated from Knox College in 1941, then from the University of Chicago, where he was a member of the Phi Beta Kappa. He served in the military during World War II, and then worked for the State Department. He has been in the State Department since 1947, and has held various positions, including Assistant Secretary for Near East and South Asian Affairs since 1967.

His first year of government service was spent in the State Department, where he dealt primarily with the Middle East. He was then transferred to the State Department's Office of Near Eastern and South Asian Affairs, where he has been working since 1967. He is known for his ability to get along with both sides in the conflict.

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RICHARD W.

## CLAUSE POLITICS

### Circle not yet squared

When the Board of Deputies recesses on Sunday until October exactly a whole year will have gone by in fruitless attempts to mend the sectarian split over who are its "ecclesiastical authorities," as defined in Clause 43 of its constitution.

Clause 43 defines the special position of the Chief Rabbi and the Haham as well as the limitation of their power as the board's ecclesiastical authorities. It states that it is from them that the board will seek guidance on religious matters.

And it adds that "nothing in this clause... or any decision given under it shall be taken to represent the opinion of any congregation not acknowledging the jurisdiction of the ecclesiastical authorities or shall abridge the right of action or affect in any way any such congregation."

However, it is not what the clause contains but what it misuses that has caused the bitter controversy. It was altered by the demand on the part of the 70-odd strong contingent of Reform and Liberal deputies for a recognised status for their own religious authorities by an amendment to Clause 43. The demand was for the rabbinical councils of the Reform and Liberal movements to have the right of consultation "on all religious matters concerning them."

After behind-the-scenes negotiations lasting some 18 months, a formula to this effect was agreed on with the concurrence of the Chief Rabbi and the Haham, and it was put to the board by its hon. officers exactly a year ago. As

according to this formula, Clause 43 would remain unaltered. But added to it would be a few words obliging the board "to consult" with the congregations outside the jurisdiction of the Chief Rabbi and Haham "or with their religious authorities on all religious matters concerning them."

The agreed amendment, it should be noted, would have given the same right of consultation to the Orthodox congregations which do not regard the Chief Rabbi and Haham as their spiritual leaders—the Federation of Synagogues, the Union of Orthodox Hebrew Congregations and the Machezike Hadass.

The curious thing about the conflict is that it was precisely these right-wing Orthodox bodies which most fiercely opposed the proposed amendment. And it was they who stood to gain from the change. In any case, they have not always been noted for their own devotion to the Chief Rabbi and the Haham.

With the assistance of a few US deputies they managed to frustrate the amendment by denying it the required two-thirds majority. Had there not been a change of front by the Chief Rabbi and the Haham—under the pressure of the Orthodox opposition—the president of the board could still have carried out his original pledge and the constitution could have been carried by an ordinary majority at a subsequent board meeting.

But in November, the ecclesiastical authorities in a joint letter advised the board not to present proposals to amend Clause 43 until a formula was found agreeable to all the major Jewish movements.

This was tantamount to giving the Orthodox opposition a veto—which they did not exercise.

With the Progressives determined to gain the board's recognition of their own religious authorities, and with the Orthodox opponents bent on preserving the search for an agreed formula became an exercise in futility. Not coincidentally, at least three "congressional" circles emerged over the past twelve months.

The proposed amendment, "religious" from the point of view of their respective religious authorities, was rejected by the board, except with the proviso, "except as may be amended."

The latest formula proposed by the Progressives would be "religious authorities" by "religious authorities." It has not yet been accepted by the board. The board's decision to reject the amendment was a setback for the Progressives, but it was not a final one. The board's decision to reject the amendment was a setback for the Progressives, but it was not a final one.

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## DIPLOMACY

### Shabbes, shabbes!

Shabbat Shalom, a Sabbath of peace pervades the narrow, often crowded lanes and squares of Mea Shearim, the ultra-Orthodox quarter of Jerusalem. At the final call of the Sabbath eve shofar, the barriers go up around the quarter, no traffic enters and the sounds until the following morning are those of prayer, learned children at play.

Outside the walls of Mea Shearim, Sabbath peace is fast disappearing. East Jerusalem, where Jews celebrate their Sabbath in peace and Christians on Sunday, is full of noise and bustle, parents, and held all kinds of jobs while supporting himself through university. He graduated from Knox College in 1941, then from the University of Chicago, where he was a member of the Phi Beta Kappa. He served in the military during World War II, and then worked for the State Department. He has been in the State Department since 1947, and has held various positions, including Assistant Secretary for Near East and South Asian Affairs since 1967.

His first year of government service was spent in the State Department, where he dealt primarily with the Middle East. He was then transferred to the State Department's Office of Near Eastern and South Asian Affairs, where he has been working since 1967. He is known for his ability to get along with both sides in the conflict.

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## CONFLICT



A religious demonstrator is restrained by police

their tiny brotherhood trotting at the rear, made frequent forays against the Egged drivers, and were met with counter-demonstrations by non-Orthodox youth from neighbouring quarters.

The police had to intervene a number of times, sometimes with baton charges, at others with water cannon which shot great jets of water on to the balconies and roofs of the closely built houses of Mea Shearim, from where the missiles had come.

Inside the quarter argument raged over the tactics to be followed in the defence of the Sabbath. Moderate opinion, reflected by followers of the Lubavitcher Rebbe, was that physical attacks were not the way to preserve the Sabbath peace. Reason and argu-

ment with the authorities were the only way. This, too, was the line taken by Agudo and Mizrahi leaders who, while second to none in their defence of the Sabbath, feared the snowball effects of physical violence.

But in one man, Rabbi Amram Blau, extremist leader of the ultra-Orthodox Neturei Karta sect, which neither recognises the establishment of the State of Israel nor permits the use of Hebrew as the language of daily conversation, any measure—no matter how extreme—was permitted in defence of the Sabbath. And a lot of the quarter's young hot-heads, even though not his followers, agreed with him.

G. D. PAUL

## The Gerald KAUFMAN COLUMN

### Virtuous Burmese

United States policy in Vietnam. I asked myself: if one accepted his interference on this occasion, just because one agreed with his reasons for interfering, how could one criticise his interference on another occasion if one then disagreed with his reasons?

The occasion arose in May, 1967, when U Thant almost broke his neck in withdrawing United Nations troops from the Israel-Egypt border on Nasr's orders. From then on he used his office to carry on a personal Middle East policy which was no doubt dedicated and selfless, but also intolerably partisan.

He committed a double sin. Not only did he take sides in a bitter conflict; but by doing so he created a hostility towards the United Nations in Israel which is perfectly understandable but equally regrettable and unhealthy.

It is reported that when Dag Hammarskjöld, a Swede, was United Nations Secretary-General, Golda Meir (then Foreign Minister) said of him: "Why doesn't he find a nice girl and leave the Jews alone?" U Thant, very soon, will be leaving the Jews alone.

## MOROCCO

### Haven in a hostile sea

Geography and politics have combined to make Morocco one of the least hostile to Israel of any Arab State. Though tempting formal support to the Arabs' anti-Israel campaign, the Moroccan Government has avoided active participation, and whilst the series has lent some support to the various American peace initiatives.

This approach contrasts strangely with the actively anti-Israeli orientation of the "progressive" opposition. Any change of regime in

Morocco would almost certainly lead to more hostile policies towards Israel.

This moderation towards Israel, combined with the monarchy's liberal inclinations and wide respect for properly rights, have had their repercussions on the position of the Jews. Most of the 230,000 Jews who lived in Morocco in 1948 were allowed to leave the country without much difficulty. The 40,000 or so who remain continue to enjoy comparative freedom.



Cartoon by David Langdon

now he has a bespectacled secretary, a Hebrew name and an English bialy pipe. He parts his hair at the side. He gave the donation to the Africans and soon he will send aspirin to the Victorians. He's also non-removable, Bienenstock is, because the Minister likes him. Why? As a rule, leaders like their admirers.

This is the weakness of the democratic system all over the world: compulsory mediocrity in the Establishment. Bienenstock, do you understand?

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session this is?" And at him answer in a clear and loud voice: "Yes, I definitely think so!" And then, the next exercise "Come now, do you really believe that the government officers are mented by a bunch of nice-nicemen?" And let the Greek chorus reply: "Woe! Woe!"

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## Maccabians for Israeli march

Maccabi Union is to send as many members as possible to take part in the annual three-day march in Israel, it was decided at the annual meeting in Leicester, attended by 180 delegates.

The union also discussed ways of co-operating further with the Jewish Agency and four members will be attending the agency's youth leadership course (the Machon) in Jerusalem in September.

Among those elected to office were Jack Graham, chairman; Robert Gitter, vice-chairman; Alfred Garfield, treasurer; Colin Stodel, secretary; Peter Style, cultural director; Richard Urban, sports director; and Mrs Gillen Cole, publicity director.

Mr Graham was elected chairman of the British Maccabiah organising committee for the 1973 Games in Israel.

Mrs M. ROSENBERG was the demonstrator at the kitchen of the Jewish Marriage Education Council in Finchley Road, when a group of senior girls of the North-West London Jewish Day School visited the centre.

## the inpage young event • community • controversy

### The sad song of Bernadette

GLORIA TESSLER

Last week's disclosure about Bernadette Devlin's pregnancy rocked the Commons with the force of a minor volcano. Once again the sedentary image of Westminster, with its penchant for ponderous verbosity, was rudely shattered.

There were the usual prim suggestions that public figures should somehow rise above the normal temptations that beset us ordinary humans.

Of course, the flamboyant 28-year-old MP for Mid-Ulster herself didn't do much to assuage lost temper with her outburst that morals were a private affair. The meers and ziggers we thought the per-

missive society had pushed under the carpet soon put paid to that idea.

But how private are they within our community? According to the Jewish Welfare Board, fear of family rejection is particularly strong among Jewish people and has contributed towards keeping the statistics of unmarried mothers down.

Within their experience, Jewish unmarried mothers are as conscious as ever of the stigma and taboo of their condition. The permissive society has done nothing to curb this from the religious point of view.

Mr Harold Altman, secretary of

the Norwood Homes for Jewish Children, says: "There seem to be fewer Jewish unmarried mothers, and only a small proportion actually come to us—in fact, only 33 came last year, compared with about 100 a few years ago. Many are afraid to get involved with a Jewish organisation."

Most of the girls who enlist the help of the Jewish Welfare Board are aged between 18 and 20, though Mr Altman reports a recent case of a girl of only 14. They invariably come in a state of shock and rarely tell their parents.

"If she refuses, we can't make her tell her parents."

"Quite often they have been referred to us from hospitals or the National Council for the Unmarried Mother and Her Child, and it's still seen as a problem for the religious bodies," he adds.

Many girls come from the provinces or from Israel and America, victims of acute big-city loneliness.

hoping to make arrangements for the child and then return home. As soon as she arrives, she is put in touch with a social worker who advises her to contact parents, and often accompanies them. "But if she refuses, we can't force her to," admits Mr Altman. "Neither would we lose confidence."

The Board ensures that a piece in hospital, then an accommodation and help after the baby is born, enabling the child to go home pending her final decision by encouraging the girl to find a flatlet scheme for mothers.

#### Fewer adoptions

If anything, the situation has contributed to increased desire by the keep their children, rather have the child when they see the obvious known people having a bit of wedlock," says Mr Altman.

As for Bernadette, he should be thrown out of the Commons. But I know how much she is loved by the young but people to feel that anyone holding a position of responsibility is setting the right example.

fighters of the Warsaw Ghetto memorial to the Jewish involvement in the ghetto was a series of lectures, films, and music, the development from the Second War period to the present analysed.

Fuller report next page

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## TRAVEL

### Nothing better than holiday afloat

BY DAVID PELA

Enthusiasts insist that nothing is quite as satisfying as sailing on a ship. And few who have experienced the magic of shipboard life will disagree. For most cruise ships are floating hotels with all the amenities and regular sailings in outstanding line which, although not classified

holidays of sea and land-based holiday which permits you to disembark and spend a few days ashore in a country of your choice and return to the same or another ship at a later date.

There are, in addition, the regular sailings in outstanding line which, although not classified



A Queen's Room on the QE2

seeking complete relaxation. For your fare you get accommodation, several meals, first-class service, entertainment facilities, and a visit to a number of foreign countries. And you will find that there is a place to make friends.

Today it is big business. Holidays cater for all tastes. The choice is yours: holidays at sea or on land. You can take your pick from cruises sailing from the British ports like Liverpool; fly to the cruise area quickly and enjoy your holiday at sea and on land. Those who have not cruised, and the com-

os cruises, can be every bit as enjoyable because of their first-rate accommodation, spaciousness, cuisine, general facilities and the excellent quality of the entertainment provided.

Ships in this category include Cunard's QE2 and French Line's France, both in the super-liner class and engaged during the summer on regular transatlantic crossings, the rest of the year cruising. The return trip across the Atlantic, with a short stay in New York using either ship as an hotel in port, would make an ideal holiday for anyone seeking comfort and complete relaxation.

Among other fine ships on regular voyages and particularly suitable for holidays at sea are the Windsor Castle and other vessels operated by Union Castle; the Canberran and other ships of the big P & O fleet; and liners owned by Shaw Savill and Hallam.

Continued on next page

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VALENTINE MITCHELL

## in parentheses Vancouver anti-pot project



Television newsmen interviewing members of SPEC youth club on their views of drug posters

While the Oz obscenity trial continues in London with its allegations of drug-taking among young people, an outright denunciation of drugs as "an irrelevant digression from the basic tasks of a purposeful Jewish life" has come from 51 teenagers in Vancouver.

Sixty-five of them met recently to discuss drugs and Jewish law, following a pilot project on the subject initiated in Vancouver by the leaders of an Orthodox youth group. After hours of discussion during which the halachic sources were closely examined, 51 members signed a document which committed them to turn their backs on drugs.

The drug issue flared in Western Canada after three halachic scholars had unanimously condemned the use of marijuana as a violation of basic Jewish law. They are Rabbi Moshe Feinstein, chairman of the Council of Torah Authorities and dean of the Yeshiva Tiferet Yerushalayim, New York City; Rabbi Aaron Solovitchik, dean of the Hebrew Theological College, Skokie, Illinois; and Chief Rabbi Immanuel Jakobovits.

Their views were sought by two young leaders of the Orthodox youth group of Vancouver who wanted a definition of the drug culture according to Jewish law before taking action to try and discourage it. The two—Steven Nemets and Marc Balaban—later said they hoped the public statement signed by the 51 young people would be an example to be followed everywhere the problem exists.

It would also enable young

people encouraged at parties to smoke pot to "have the courage of their convictions" and resist temptation.

The Orthodox scholars who denounced drugs gave as their reason the fact that drug-taking was a violation of the sacredness of the human potential and was removed from the Torah's call to holiness, mainly because it could contribute to the loss of free will, one of the basic precepts of life.

### Scientific bent

Teenagers are being encouraged to air their views on science in a new essay contest launched this week by New Scientist and the Oxford Society for Social Responsibility in Science.

The contest, believed to be the first of its kind, is intended to draw young people out on the contrast between the constructive and destructive effects of science. At the start of the autumn term schools will be circulated with details of the contest.

Judges include Professor Eric Burdon, University College, London, Dr Bernard Dixon, editor of New Scientist; Professor Christopher Freeman, of Sussex University; and Professor Sir William Doll, of Oxford University.

### WUJS remember

The World Union of Jewish Students held a seminar on Jewish resistance at Reading University this week.

The seminar was inspired by the

Handwritten note: "Jehovah is life"







## social and personal

Mr. GEORGE STRAUSS, M.P., will be 70 on Sunday.

### BIRTHS

**BAUM**—A son (Jeffrey Steven) was born on July 8, 1971, to the Linda Wing, St. Mary's Hospital, to Linda (née Collins) and Louis Baum, of 8 Clusdon Gardens, Edgware. (A brother for Michelle and Natalie; third grandchild for Bobbie Baum; fifth grandchild for Joe Collins.)

**BENO**—A son (Ricky Elliott) was born on Wednesday, July 7, 1971, to Franky (née Brookman) and Laurie Borg, of 46 Froedon Gardens, Edgware, Middlesex. (Seventh grandchild for Mr. and Mrs. M. Brookman and first grandchild for Mrs. R. Borg; third grandchild for Mrs. L. Cohen.)

**COOPER**—A second son (Anthony Charles) was born on July 8, 1971, to St. Paul's Hospital, Hemel Hempstead, to Linda and Neville Cooper, of 27 Swing Gate Lane, Berkhamstead.

**DIAMOND**—A daughter (Janine Allison) was born on July 8, 1971, to the University College Hospital, to Pamela (née Clements) and David Diamond, of 18 Dudley Avenue, Keston, Middlesex. (A sister for Jonathan Estelle; eighth grandchild for Betty and Mark Clements; second grandchild for Anne Hyams and the late Alf Diamond.)

**GLASS**—A son, Daniel Thomas (25 years) was born on July 8, 1971, to St. Mary's Hospital, London, to Susan (née Felton) and Anthony Glass, of 33 Pasture Road, Wembley. (A brother for Simon; second grandchild for Mrs. R. Glass and Mrs. F. Rothfield.)

**HARRIS**—A daughter (Nicola) was born on July 8, 1971, to Linda (née Salem) and Arthur Harris, of 3 Torkington Road, Watley, Cheshire.

**HIRSCH**—A daughter (Gillian Clare) was born on Monday, July 5, 1971, to the Lambeth Hospital, London, to Sybil (née Cowen) and Peter Hirsch, of 111 Clarendon Road, London, and Mr. and Mrs. Sonny Cowen, of Liverpool.

**LATTER**—A son (Edward) was born on July 14, 1971, to the Linda Wing, St. Mary's Hospital, to Anthony Latter, of 13 Healesmere Gardens, Finchley, N.3. (A brother for Caren; third grandchild for Mr. and Mrs. M. Latter; and second grandchild for Mrs. A. Latter.)

**LEACH**—A daughter (Daniella Gail) was born on July 14, 1971, to Shirley (née Sall) and Peter Leach, of 50 Rivington Avenue, Woodford Green, Essex. (Third grandchild for Ray and Sam Salt; and fourth grandchild for Miriam and Leslie Leach.)

**LOWY**—A son (Elliott James) was born on June 26, 1971, to Susan (née Mercedes) and Brian Lowy, of 8 Rutland House, Stralton Close, Edgware. (A brother for Russell and Laura-Jane; third grandchild for Ida and Richard Lowy; and fifth grandchild for Mr. and Mrs. A. McCreedy.)

**MARGOLIS**—A son (Nikolai) was born on July 9, 1971, to the Barony Hospital, Nantwich, to Joan and Jeffrey Margolis, of 22 The Broadway, Nantwich, Cheshire. (A brother for Grot; third grandchild for Mrs. Rachel Margolis, of Stamford Hill.)

**MORRIS**—A daughter (Vicki Louise) was born on Saturday, July 10, 1971, to Janet (née Newman) and Paul Morris, of 9 Beechtree Close, Stanmore, Middlesex. (First grandchild for Sylvia and Jack Newman; and Betty and Harry Morris; first grandchild for Esther Kempner.)

**NEELSON**—A daughter (Miriam Juliet) was born on July 7, 1971, to Frances and David Neelson, of Edinburgh. (First grandchild for Captain and Mrs. E. Hamilton-Mackie and the Neelsons, of Stanmore.)

**NICHOLLS**—A daughter, Jacqueline Evelyn (2 years), was born on July 11, 1971, to the Nottingham City Hospital, to Barbara (née Rose) and Dr. Anthony Nicholls, of 104 Oxelose Lane, Nottingham. (A sister for Elaine Cecile; second grandchild for Mr. and Mrs. M. Rose, of Bournemouth, and Mr. and Mrs. J. Nicholls, of Chesham; second grandchild for Mr. H. Binstock, of Temple Fortune.)

**PERCHICK**—A son was born on July 9, 1971, to Sandra (née Perchick) and Arnold Perchick, of 20 Amersbury Road, Birmingham, 13. (A brother for Simon, Jonathan, Daniel and Michael.)

**ROSENBERG**—A daughter (Tracey Nicole) was born on July 8, 1971, to Glosop Terrace Maternity Hospital, Cardiff, to Louisa (née Taylor) and Harold Rosenberg, of 38 Cefn Cede Avenue, Cardiff. (A sister for Andrew Philip; another grandchild for Mr. and Mrs. M. Taylor, of Glasgow and Mr. M. Rubenstein, of Cardiff.)

**ROSS**—A daughter (Anna Lucy) was born on July 8, 1971, to Frances (née Irving) and Geoffrey Russell, of 9 High Ash Avenue, Leeds, 17. (A sister for Samantha Jane.)

**TAYLOR**—A daughter (Catherine Sarah) was born on July 13, 1971, to Queen Charlotte's Hospital, to Elizabeth (née Baglan) and Hugh Taylor, of New Gardens. (First grandchild for Mr. and Mrs. H. J. Baglan, of London, and Mr. and Mrs. M. Taylor, of Stoke-on-Trent.)

**TAYLOR**—A daughter (Lisa Alison) was born on July 12, 1971, to Simon (née Kramnick) and Michael Taylor, of 84 Horrocks Meade, Edgware. (Second grandchild for Mr. and Mrs. Kramnick; fourth grandchild for Mr. and Mrs. P. Schermer; second grandchild for Mrs. S. Feldman, of Paris.)

### BARNITZVANS

**ADALBERT**—Michael David, son of Frances and Henry Adalbert, of 131 Kenton Road, Kenton, will read Shema, Maftir and Haftara on Saturday, July 17, 1971, at the Central Synagogue, Shaftesbury Avenue, Kenton. Kiddush following the service.

### FORTHCOMING MARRIAGES

**MR. D. L. ARENSON AND MISS K. L. BENNETT**  
The engagement is announced between David Lionel, younger son of Mr. and Mrs. Jack Arenson, of 5 Oldfield Close, Stanmore, Middlesex, and Katherine Bennett, only daughter of Dr. and Mrs. Sam Bennett, of 4 Ringwood Avenue, London, N.2.

**MR. R. H. COLEMAN AND MISS W. D. BARNETT**  
The engagement is announced between Richard Coleman, B.Sc. (Econ.), son of Mr. and Mrs. Maurice Coleman, of 81 Kingsley Way, N.2, grandson of Mrs. Sarah Coleman, and Wendy, daughter of Mr. and Mrs. Sydney Barnett, of 33 Litchfield Way, London, N.W.11, granddaughter of Mr. Bertie Benson.

**MR. A. GRAHAM AND MISS G. LERNER**  
The engagement is announced between Alan Graham, B.A., son of Mr. and Mrs. G. Graham, of 39 Ingram Avenue, London, N.W.11, grandson of Bertha Webber and Goldie, daughter of Bertha and Ella Lerner, of Walsford, Tenterden Grove, London, N.W.4.

**MR. B. LEVIN AND MISS S. D. LEVY**  
The engagement is announced between Bernard, youngest son of Ray Levin and the late Manny Levin, of 3 Mullan House, 97 Nelson Street, E.1, and Stephanie Diana, of 79 Temple Avenue, N.W.11, also daughter of Maudie and Sam (Lee) Levy, of 17 South Street, Southsea.

**MR. I. MALACH AND MISS A. C. CASSEL**  
The engagement is announced between Irvin, son of Gwen and Sidney Malach, of 62 Brooklands Road, Prentice, Manchester, and Anne, younger daughter of Estelle and Bernard Cassel, of Thurston, Leicester Road, Manchester 20.

**MR. P. A. MARKS AND MISS L. S. DORFF**

The engagement is announced between Paul Adrian, son of David and Ralph Marks, of 74 Balmain Street, N.W.3, grandson of Mrs. Dora Davis and Lynde Sheron, daughter of Sylvia and Barney Dorff, of 276 Kenton Road, Kenton, Middlesex, granddaughter of Mr. Frederick Baer.

**MR. A. MOSKOWITZ AND MISS J. BERGMAN**

The engagement is announced between Alan, son of Dr. Louis Moskowitz, of 555 Finchley Road, London, N.W.11, and Joan Bergman, daughter of Dr. and Mrs. Simon Bergman, of 22 Harley Street, W.1, and Margaret Cliffe, Kent.

**MR. M. ORRIVER AND MISS H. COHEN**

The engagement is announced between Michael, second son of Esther and Isidore Orriver, of 46 Kewdale Road, W.16, and Helen Cohen, daughter of Betty and Leslie Cohen, of 10 Dolly Hill Avenue, N.W.2, granddaughter of Mrs. S. Cohen.



Mr. Aharon Megged (left) and Mr. Roman Sivan (right), outgoing and incoming heads of the Jewish Agency, at a farewell reception given by the Anglo-Israel Association.

## Social workers for Jerusalem talks

Jewish Chronicle Reports

Professional communal executives working in the field of social welfare will be represented for the first time at the international conference of Jewish Communal Services, to be held in Jerusalem from August 15 to 20.

The Association of Jewish Social Workers, the chairman of which is Mr. Alan Silverman, has been aiming at this since the last international conference four years ago, when criticism was expressed of the fact that Britain sent no professional social workers.

This year 15 professionals will attend the conference, including

representatives of the Jewish Welfare Board, Norwood, the Board of Jewish Education, the Jewish Synagogues, the United Synagogue, the Central Board of Jewish Education, the Jewish Fund and the Association for Jewish Youth.

Also attending the conference as lay leaders will be Mrs. B. Burwell, representing the Board of Deputies, and Mrs. Jessica Bloom, representing the Central Board of Jewish Education, and Mr. Wendy Greenberg and Mr. Mehdal, all of the A.J.W.

Mr. Silverman told me that following the conference, the Association may be laid for an organization of Jewish professional social workers in Britain.

## Argentinian in £5,000 gift

Jewish Chronicle Reports

Mr. Arthur Hubert, the St. Andrew's philanthropist, laid the foundation stone of a new study hall at the Yeshiva Horowitz, Stamford Hill, last week. His son, Mr. Hubert, opened the yeshiva's new dormitory building.

The buildings follow a £5,000 gift to the yeshiva from the Hubert family. Other speakers at the ceremony included David Weiss (formerly of Manchester), Dayan T. Grunfeld, Rabbi E. Weiss and Rabbi E. Schlesinger, the yeshiva.

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### GOLDEN WEDDINGS

**COVAN**—Blanche and Isaac Covan (née Harris), of 111 Woodside Avenue, Finchley, N.12, announce the 50th anniversary of their marriage, which was celebrated at Hoga Place Synagogue, Liverpool, on July 20, 1921.

**DEATHS**  
We mourn the loss of Mrs. W. deeply shocked by the tragedy which overtook our dear friend and sister, Mrs. W. To Mr. and Mrs. W. and their family in London, and to the family in Cape Town, our deepest sympathy in their bereavement. Pat and David Davis.

### TOMBSTONE CONSECRATION

**AARONSON**—The memorial service in loving memory of Albert Aaronson will be held at the Central Jewish Cemetery on Wednesday, July 21, at 2.30 p.m. Please accept this as the only intimation.

**LEWIS**—The memorial service in loving memory of Mrs. Lewis will be held at the Central Jewish Cemetery on Sunday, July 25, at 2.30 p.m. Please accept this as the only intimation.

**SAMUELS**—The memorial service in loving memory of Mrs. Samuels will be held at the Central Jewish Cemetery on Sunday, July 25, at 2.30 p.m. Please accept this as the only intimation.

**WILSON**—The memorial service in loving memory of Mrs. Wilson will be held at the Central Jewish Cemetery on Sunday, July 25, at 2.30 p.m. Please accept this as the only intimation.

### MARRIAGES

**MR. L. RIMMO AND MRS. M. JONES**  
The marriage between Mr. L. Rimmo and Mrs. M. Jones took place at the Central Jewish Synagogue on Thursday, July 8, 1971.

## INCIDENTALLY

### Indian admiral Soviet tour

A British-Indian social occasion last week, Dr. Manooz Miller, the chairman of the Indian Society, invited a group of Indian admirals to the Soviet Union to give a series of lectures and to visit the places of interest. The repertoire would include traditional and modern Jewish songs.

Impresario Victor Hochhauser tells me that when he inquired at the Soviet Ministry of Culture about the tour he received a positive reply.

The only doubt about the tour is the date. The most suitable time for the Russians would be the autumn of next year but as members of the choir are amateur singers but professional men they might find it difficult to leave London at that time. But Mr. Hochhauser has high hopes that the tour will take place.

Mr. Hochhauser, who has come under criticism for bringing to Britain Russian artists, says the choir's tour "would be much better than demonstrations."

Mr. Hochhauser, who has come under criticism for bringing to Britain Russian artists, says the choir's tour "would be much better than demonstrations."

### Roots or bias

Dr. Vemberto Moris, the BBC's Brazilian programme organiser in London, has won an annual award for non-fiction presented by the Brazilian Academy of Letters with his short history of anti-Semitism. Why had he written such a book?

"Because of the great impact on our generation," Dr. Moris told me. He added: "I am also fascinated by the roots of prejudice connected with race and colour. Although in Brazil prejudice takes a mild form it still exists. No country is free of it."

If he were forced, he said, to give a brief, succinct cause for anti-Semitism or prejudice of all kinds it would be the human tendency to label people. "He is a Jew..." "He is a German..."

She could not accept then be-

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CHRONICLER

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## Time for direct talks

**THE WEEKS AHEAD** look like being a difficult period diplomatically for Israel. There are three main reasons for saying this. First, increased Soviet arms deliveries to Egypt and Syria have disturbed the Middle East arms balance. Secondly, Israel, very naturally, is worried about her own defences and in particular about the American Phantoms which she needs most of all. Thirdly, Washington is evidently still intent on making progress towards at least an interim agreement on reopening the Suez Canal through a process of Big-Power bargaining.

As a result, Israel's fears that further diplomatic pressure will be brought to bear on her have been renewed. The pressure, moreover, may not be only diplomatic: there have been reports that the Soviet Union may be preparing to establish a military presence in Syria in the same way that it has already done in Egypt.

Recent Soviet arms deliveries to Egypt and Syria have been on a dangerous scale. The 100 MIG 21s delivered to Egypt since September amount to more than was given to Egypt during the three years preceding the 1967 War. Massive arms supplies to Syria could indeed presage the arrival of Soviet-manned aircraft. The sequence of Soviet action in Egypt, after all, was first to send more arms than that country could manage, next to prepare an infrastructure for Soviet personnel, and then to send those personnel in.

Israel's need for more Phantoms will become much more acute if Syria be-

comes a major Soviet military base. Fortunately there are signs that Washington may soon respond positively to the Israeli request for more aircraft. The matter will no doubt be high on the agenda at the "strategic reappraisal" which President Nixon is about to undertake at his San Clemente White House in California.

Where the Canal is concerned the Egyptians and their Russian backers are engaged in an essay in diplomatic brinkmanship. They asked in the first place for an interim agreement to enable the Canal to be reopened. Israel's readiness to consider this gave the lie to those who criticize her for "intransigence." But the Egyptians are now insisting that the reopening of the Canal—which would be greatly to the benefit of Egypt and Russia—must be linked with Israeli acceptance of the Arab interpretation of UN Security Council Resolution 242 and with an Israeli undertaking to implement it by a phased withdrawal from all occupied territories.

If America's envoy, Mr. Sisco, who is expected in Israel shortly, hopes to gain Israeli acceptance of these conditions he is going to be disappointed. The Canal can be reopened as an exercise in common-sense and good will. Its reopening cannot be used as a lever to force more and yet more concessions out of Israel.

This is a time to return to basic principles. The first anniversary of the present limited but renewable ceasefire comes up in a few days' time. What is needed is the restoration of the unconditional UN-sponsored ceasefire of 1967, for efforts to move toward peace cannot

prosper when put under periodic duress by Egyptian threats to resume hostilities.

Nearly four years ago the United States indicated that talks between Arabs and Israelis would have to take place "somewhere along the line." Such talks are long overdue. Big-Power Involvement has not brought peace any nearer. Big-Power good will should be used instead to promote the Arab-Israeli discussions which have never been allowed to begin. The need for a settlement has, thanks to the immensely dangerous strengthening of the Soviet military presence in the area, become greater than before. The people who should talk about it now are the people who should eventually sign a peace treaty—Israel and the Arabs.

## Students

It is not surprising that the Jewish Memorial Council should have withdrawn its financial support from the University Jewish Chaplaincy Board. Having been voted off the Board partly as a result of the students' demand for a greater say, the Council would in any case have been chary of continuing to give funds—for which there is no lack of alternative uses—to an organisation in which they have neither voice nor the opportunity for financial supervision. But, in addition, the Council disagrees fundamentally with the policies now pressed on it by the Chaplaincy Board, whose chairman is the Chief Rabbi. The Board favours full-time chaplains. The Council, one of the founders of the Board, regards this as unrealistic, given the paucity of resources, and favours more modest arrangements. It therefore intends to continue with its grants to Jewish dons to enable them to give hospitality to Jewish students. Few would oppose the Board's scheme if employment funds were available. But given the present state of communal finances it is difficult to see where the money would come from. One must question, too, whether the Board can afford to lose the financial and administrative support and wise counsels of a proven body like the Memorial Council, remaining dependent on a student body whose active members change every couple of years.

## French pressures

The French are furious at Mr. de Gaulle's West German Foreign Minister, having attempted, during his recent visit to Paris, to ally Jerusalem's market countries on the Middle East. It will be recalled that the Paris "background paper" foisted on the Six by France is wholly unpropitious to Israel and hardly distinguishable from the Soviet position. Does it indeed present West Germany's position? If so how can German statements of a special relationship with the United States and Israel while at the same time supporting the French in their betrayal for the sake of common benefits? In Jerusalem the Israeli people to have satisfied the State's least partially on these counts. France is now putting a heavy pressure on West Germany to go back to Scheel's undertakings, for the acceptance of the original American interpretation of the Security Council Resolution 242. The main direct interest to British, U.S. and other non-combative French powers which will no doubt gain in strength the Common Market negotiations of their climax. These pressures may resist at all costs.

## Nahum Goldman

in relinquishing the chairmanship of the World Conference of Jewish Organisations, an organisation which has pioneered several years ago to provide a common ground for the many and varied components of Jewish life. Dr. Goldmann has laid down another heavy burden. He carried it off. Though he will no longer lead the World Jewish Organisation, Dr. Mann, a 76 years old, will still shoulder a responsibility which would demand younger men. As president of the Jewish Congress he presides with personality and vision over varied political and cultural activities on a worldwide scale and still shows himself to be much of a prime mover. The Jewish Foundation for Jewish Culture remains in his care, leaving us to cling at this great champion of the Jew who carries such a heavy load.

### PERSONAL OPINION

**A SEPARATION** between State and religion would relieve the Israeli rabbinate of the many problems which arise from the fact that it has to impose religious laws upon individuals who are, in the main, not religious.

The standard orthodox plea against separation is that it would divide the Jewish people, but such a division already exists and its main cause are the separate systems of schools.

The Naturel Karta, on the rev-  
ing Right, disapprove of secular  
education altogether and confine  
their children to talmud torah  
and yeshivot. The Agudists,  
while reconciled to the thought  
that children must learn some-  
thing other than holy writ, are  
nervous of the secularist influ-  
ence of the State and therefore  
have their own independent  
system of education—Chinuch  
Atzmai. The Mizrachists are  
sufficiently confident in their  
faith to let their schools op-  
erate within the State educational  
system, but as a completely  
autonomous body.

Vigal Alion, the Minister of Education, now wants to establish an inspectorate for all schools within the State system, religious and secular. This would, on the one hand, assure minimum standards of attainment but also introduce an element of unity within the system. For this reason, if for no other, one would have thought the Mizrahi would have welcomed the scheme but, on the contrary, it is threatening to break up the Coalition in the fight against it. So much for its pretensions about Jewish unity.

rompted with 'chicissimu'—personality and elegance—'jole de vifre' and sensually—its seductive clothes that bring out the Rita Hayworth in us—It's Krug '51 and Beluga Caviar, so get out there and let it ooze!"

A quote from a publication known as "Doubt Dec Annual." Now Double Dec, in case you didn't know it, (and I certainly didn't), stands for "Desert Dons," and the Desert Dons are a group formed to raise funds for Ben-Gurion's College of the Negev at Sde Boker. I understand that we such they are eager, active and successful, and the annual, indeed, contains a letter from the Old Man himself thanking them for the fine work they have been doing on behalf of the college.

Yet I cannot imagine anything further from the apricot of Sde Boker than this fat glossy, with its trifling bits of William Hickery and its "glamour" and its "sex-appeal," like "Krug '51" and "Beluga Caviar," its "jole de vivre" and its "chicissima," its pseudo-sophistication and its utter mindlessness.

There are a great many charity committees organizing mindless pursuits in aid of earnest causes, and I am told that the Desert Dons are among the most attractive of them, but when one embarks upon publication one should be careful not to expose too many of one's morals.

I should imagine that if Ben-Gurion were to see the Double Dee Annual he would be tempted to return their money.

\* \* \*

Israel Radio recently allowed a few bars of music by Wagner and Richard Strauss to escape on to the air and promptly apologised for its error. But

Bernard Levin, who worships Wagner even as erring illebrows were wont to worship Bael, at once reached for his well-used hyperboles and damned the Israeli action as "an ugly and indefensible piece of bigotry."

At once set, fidgeted, yawned and finally slept through a complete performance of Götterdämmerung which more or less cured me of Wagner for life, but I nevertheless agree with Lovin, even though he has an offensive way of staling a sound case, for I find that Kot Israel is guilty of something worse than bigotry: He is timid.

The ban on Wagner and Strauss was loosed in 1949, when Jewish wounds and memories were still raw and the slight end sound of anything German—and there is nothing quite so Germanic as Wagner and Strauss—grated on Jewish nerves. But that was 23 years ago. Israel's streets are now full of German cars. Her shops are crammed with German radios, tape-recorders and photographic equipment.

Imagine, that a good deal of the transmission equipment used by Kol Ieraal was made in German factories. The continuing ban on Wagner and Strauss, in the circumstances, seems particularly stupid and arbitrary.

Kol Israel has not got the independence the BBC has here. It was part of the Prime Minister's Office until 1965, and although it has been governed by a broedcasing authority since, the authority is still pretty much under political control and any senior man anxious to remain senior has to remain docile.

**BEN AZAI**

## ASK THE RABBI

### Does Judaism support corporal punishment?

The penalty of forty lashes (maikut) is mentioned in Deuteronomy 25, 1-3, a punishment the rabbis understood as being given to one who infringes any negative precept involving an action, eating trefa food, for instance. Details of the method of flogging are recorded in the Mishne (Makkot 3, 12-14) where it is also stated that women as well as men are liable to it.

However, as with capital punishment, the rabbis so restricted his application as virtually to make the whole thing a dead letter. For instance, the punishment could only be applied if two reliable witnesses were present when the offence was committed and they warned the offender beforehand that if he persisted this would be his punishment.

In any event, only a quelled Sanhedrin could inflict *mal-kut*, and Israel has been without a Sanhedrin for a very long time. This means that according to Jewish law it is illegal to inflict corporal punishment.

It is true that emergency powers to inflict both capital and corporal punishment were given to the courts (and were, in fact, used in medieval Spain and elsewhere) but this hardly amounts to Judaism's support for corporal punishment. There is no corporal punishment in prisons in the State of Israel, and the abolition has met with the unqualified approval of all rabbinic authorities.

What of corporal punishment in the home and in school?

"Ther lo, of course the  
"fite that spereth him  
hatheth his son; but he  
loveth him chastely  
betimes" (Proverbs 17:25).  
In a Talmudic passage  
Baba B'tra 21a) it is said  
that a teacher is allowed to  
punish his pupils with a "mishga  
et," i.e. with a light strap,  
but not a heavy strap. Now  
these passages suggest  
that a *mitzva* is involved  
presumably; if discipline  
be otherwise maintained

poral punishment is rejected;  
Judaism is certainly not  
cruelly, to say nothing  
of corporal punishment - producing such  
incoercible tendencies  
later life.

Professor Bernard H.  
witz, of CW Post College,  
Gale, New York, writes  
recent issue in your  
column: "Assume a ques-

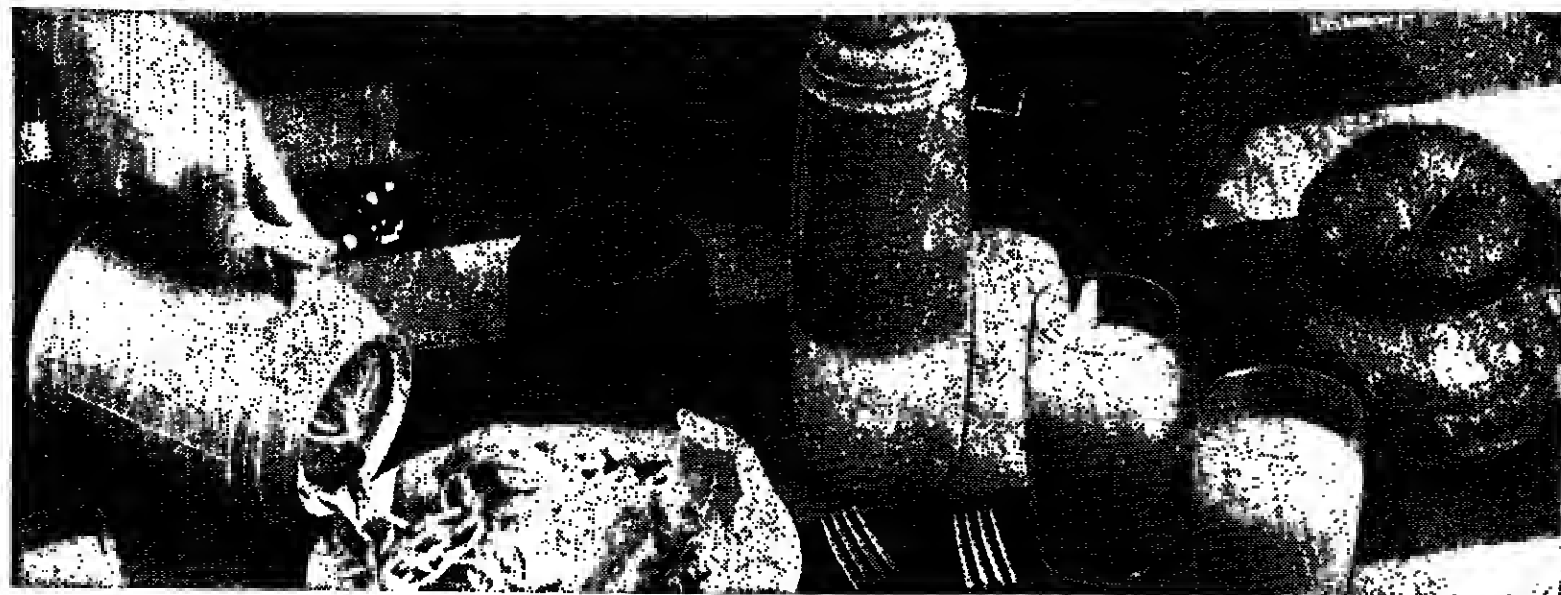
Rabbi's column dealt with the wedding money of the bride around the groom. The rabbi stated that of this custom is new. I recently wrote an article entitled "Minhagin" (publications) of the Union of American Rabbis, one of which the marriage ceremony pointed out that the bride is not intended in medieval times as the result of the bride. The bride walked to the groom three or seven times, depending upon custom; she made a circle to protect him from the evil eyes of ill-wishers who tried to harm the grooms.

# Food & Wine

**Jewish Chronicle Supplement July 16 1971**

Freezer food • Classic and Israeli wines  
Gourmets go Jewish • Eating out  
New china and glass • Down with food snobs!  
Cheesecake • Your picnic basket





## What to pack • What to leave behind •

NO PICNIC, EITHER FOR members of the family or friends, can be a gala or rip-roaring occasion without a well-equipped and carefully stocked picnic basket, large enough to take everything that is required. The packing is most important.

I shall never forget my first picnic by a purring Highland burn on a lovely June day. All the food was delicately flavoured and scented with the methylated spirits I had taken in a bottle, carelessly stoppered, for the spirit stove!

There is an art in packing a picnic basket. That is unless you have invested in a basket fitted with all the containers necessary. If you have not, use plastic containers with lids for salads, and pack sandwiches, cakes, cheese, fruit and butter in the same way, or wrap them in tin-

foil. Pack tubes of mayonnaise, mustard, a bottle of French dressing if needed, and salt and pepper shakers carefully together in another plastic box.

Prepare coffee, unsweetened, last of all, and take it along in a heated vacuum flask or jug, and don't forget the coffee sugar. If you prefer to make coffee or tea on the spot, pack a tin of instant coffee or a packet of tea and a box of lump sugar together in a container, and remember a bottle of milk for the tea, or a carton of cream for the coffee. If picnicking in a wood, on a beach or any other place where water is unobtainable, buy a plastic water container, and fill it before storing it in a cool place in the car, in case you need some for cold drinks.

To be certain that you have all the equipment you need, make a list, and check every-

thing off as you store it in the basket. Just imagine the faces of your guests when you unpack the wine and find that no one has a corkscrew!

I think no motoring picnic luncheon basket meets the occasion without the following additional equipment: bottle opener; plenty of large paper serviettes and a plastic tablecloth; fork, knife, dessert and coffee spoons, plastic cup and picnic plates for each person as required; kettle; spirit stove or Calor gas bottle and ring;

safety matches; small, collapsible seats or rugs as required.

If taking wine with you, I suggest that you pack quarter bottles of chilled champagne, or small bottles of sparkling elder in an insulated bag, or quarter bottles of Chianti wrapped in linoleum—and inexpensive wine glasses. Alfresco or not, it is rank heresy to offer wine in a cup. If you wish to include whisky, give your guests a treat by offering them canned Scottish burn water, carried in the insulated bag with it, instead of

soda water, or pack bottles. Remember not to drink and drive.

When preparing refreshments, season savoury delicately. Palates differ, but guests can help themselves to more salt and pepper if required.

To me, a perfect picnic luncheon consists of an assortment of sandwiches, made from 24-hour-old bread, filled with smoked salmon, or poached shredded lettuce, using wholemeal bread for the sandwiches and white bread or butter rolls for the pâté. To be followed by chicken, duck or turkey salad, with crisp rolls and cheese (to go with the smoked salmon), fresh fruit and cake. When the weather is cool, I like to include a flask of hot coffee.

ELIZABETH  
CRAIG

## Your picnic basket

When everyone has eaten and drunk their fill, every hostess should be able to produce a bumper toilet bag containing small flannels, dampened with water perfumed with eau de cologne, tied in small plastic bags, and paper towels, for quick freshen up.

And don't forget an excellent repellent for those the least likely to toast on. Pack it in your first-aid box, and store it safely away to hand in the car along with the cigarettes and maps.

I don't like to think of a picnic being spoiled, all for the want of sticking plaster or bandage. At the last picnic I attended I tripped down several steps and dislocated three fingers. What would have happened without a bandage to bind the swollen digits, heaven knows!

SHERRY HOLD THE INTER- record for the highest of sherry drinking—odd of famous whiskey and the English come next. The brew are solidly Spanish; their board- the city as traditionally as the cool soleros in

at drink that I find comes a magnificent palate in his home town rather out in wrong shaped at the dusty university

Concess, in Britain, I my sherry sloshed into a soup or meat soup dear chefs, worm it in first so as not to chill with soda, or on a cold day, a schooner of in a pub where the dark wood barrels and pol- ing bar remind me of the in Andalusia.

Sherry shamelessly in to pep up a casser- with egg yolks for a (than if marsala is stone or even after gently to flambé it for a

in Jerez, I wouldn't dare these things. Tradition are merged here. about sherry is the Jerez or experience. beach hugging where the proprietor puts a bottle of the local brew

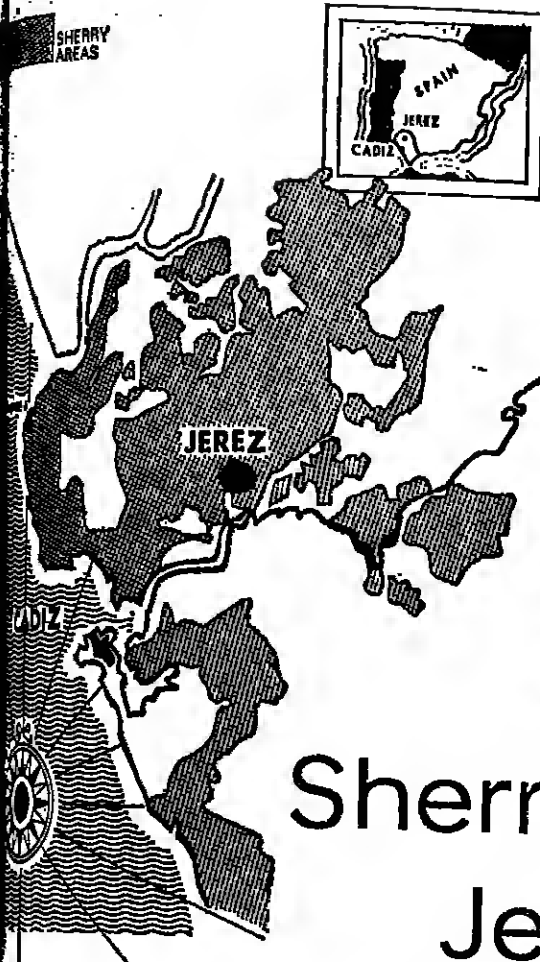
is the harbour-hung in Chulona where the amonillado was made, automatically on top of a new parador (govern- sponsored inn) at Arcos, miles inland from Jerez. all these places—with the car—the expensive sand of the Sherry Coast can

Sherry producers are hos- people. In spring and they hold festivals: parades of haughty ladies and, of course, im- consumption of sherry are welcomed and the houses have guided tours for sampling.

do the charming Ande- town devoted to the producers are found around delightful old

## Sherry in Jerez

Jerez de la Frontera stands in the heart of south-west Spain's sherry zone, whose wines were renowned as early as Roman times. It is also close to the Costa del Sherry, where 150 miles of fine beaches draw many tourists. In this area sherry and tourism support each other.



Harvest time is also festival time in the sherry country

Continued from column 1

squares of mellowed stonework fringed with orange trees. Houses worth a visit on limited time include Gonzalez Byass, Williams and Humbert and for a smaller, more intimate glance: Lo Ina. Gonzalez Byass, the biggest house, have the off-beat cellar curiosities for mice trained by cellar men, with bribes of sherry to drink, to climb rope ladders.

At Gonzalez Byass one can see the original tiny cobwebbed cellar where Tio Pepe once worked; a real man and much, one imagines, like the kludgy avuncular family directors who escort special visitors around.

There is a splendid cool bar full of great-grandfather barrels where hospitality is lavish. In the outdoor area are a whole village street complete with cooling vine shades and a dome shaped iron storage area called La Concha (the shell) designed by Eiffel of Tower fame.

Williams and Humbert counter this vastness with soothing formal gardens in which strut storks; the local director of the firm has an interest in the zone.

All the houses carefully explain the solera system. This is a kind of alcoholic filling system of tiered barrels in arched chilli chapels, turned and blended to produce a reliable tawny drink, sweet, medium or dry.

CAROL WRIGHT



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Real mahogany doors/counter/tables  
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Regency mahogany chairs  
Engraved glass dividers  
Specially designed uniforms for staff  
Stainless steel working surfaces  
The kitchen equipment  
Carpets, wallpapers, plants etc.

### Your menu

Grapefruit Cocktail  
Grilled Halibut  
Potato lukas  
Braised celery  
Apple strudel  
Coffee  
1/2 bottle of Pouilly Fuisse 1969

Bob Myers

74-77, Welbeck Street, London, W.1. 01-935 2371  
The restaurant is the most expensive in London. The food is

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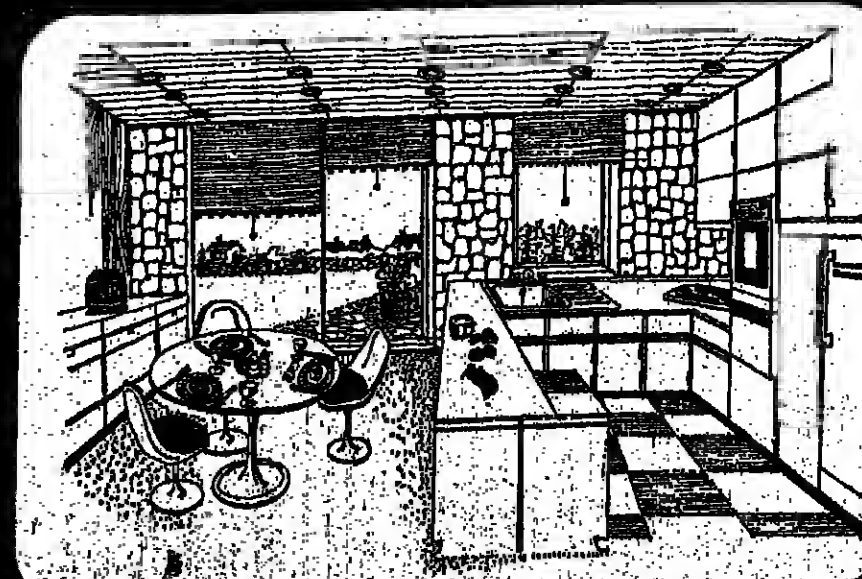
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TO ME, MY FREEZER IS THE most entertaining member of the family appliance bsnk. An extra guest at the dinner table? In no time a pate, soup, casserole or pla can be readied from its stock while the drinks go round. Tea-time callers? Bring out the scones and the cheese cake. Teenagers en masse on Sunday night? Chopped fried fish or beefburgers to the rescue.

Al, but when the party is planned, my freezer truly comes into its own. Not so that I can pre-date my party frenzy a fortnight in advance. ... I see no sense in that whatsoever. But a freezer allows me to cook in advance all those "bits and pieces" so essential to a superb meal that seem to be the most arduous part of the preparations for a dinner party if they have to be produced on the day.

These include pasty cases, sautéed vegetables for soups and sauces, home-made rolls and desserts, purées and pates. All these foods freeze to perfection, ready to be combined with freshly-made foods to produce the perfect meal.

Here is such a menu: I give advice on making it with the aid of your freezer but of course it can be made without one. I should have such energy!

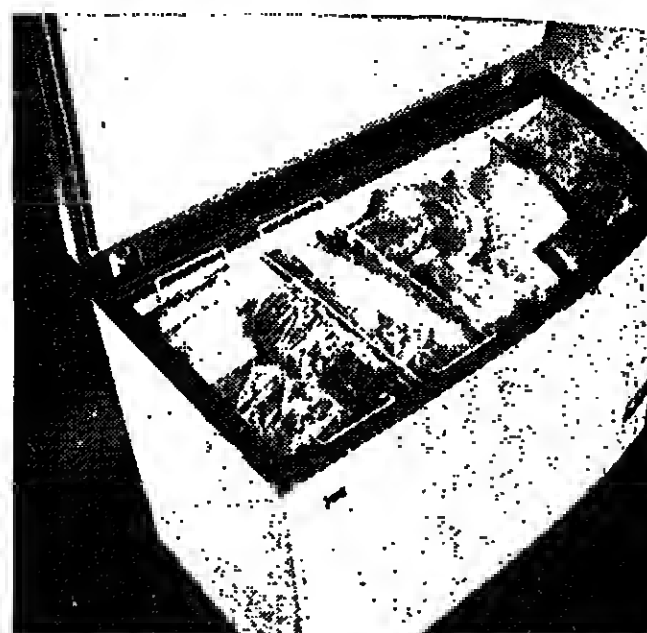
YOU CAN DRINK CHAMPAGNE out of plastic beakers and have a tremendous party, but in most cases a good part of making a meal enjoyable comes from making it look attractive. This involves having good-looking dishes and glassware just as much as choosing colourful garnishes. Probably never before has the variety available been so great. The difficulty is to make a choice.

At the top of the list must come the fine china from makers whose names have been household words for generations, plus many newer companies in this country and overseas.

Some of the traditional designs can still be bought, but they now have to compete with new shapes and modern colouring. Much of the latter, however, still has an air of tradition about it, for people in the trade believe that this is what most people want. Bride want it and so do export markets where "traditional English" has a cachet.

One of the most recent developments is the introduction of ovenproof china in the same designs as tableware. Royal Doulton has casseroles, soufflé dishes and a roaster in twelve

## KOSHER FOOD IN THE FREEZER



Unexpected guests for dinner? No problem for the women who well filled with prepared meals and snacks. Above: Rooster chicken, capsaicins from 7.75 to 20.85 au. li.

Recipes serve 8

**GEFILTE FISH PROVENCE:** Make a quantity of gefilte fish using 2 lb. of filleted fish, 1 medium onion, 2 eggs, 2 level tablespoons medium meal, 1 tablespoon oil, 2 level teaspoons sugar and salt, 1 teaspoon white pepper. Form into 12 patties and arrange in a baking dish. Pour over the sauce: Mix an 8 oz. can of tomato or tomato and mushroom sauce with 2 tablespoons oil, 1 finely sliced green pepper, 1 finely chopped onion, 1 level teaspoon salt, juice of 1 lemon, speck of pepper and 2 teaspoons sugar. Pour over the fish and bake in a slow oven, loosely covered with foil (Gas No. 2, 300°F., for 1½ hours).

**FREEZER NOTES:** The gefilte fish patties can be frozen raw, and the sauce in a separate bag. Or the dish can be frozen complete. Allow to thaw in the refrigerator overnight. Serve cold or reheat gently before use.

Continued next page, top col. 1

A home freezer, says EVELYN ROSE, is a long-term store cupboard, a shopping time-saver, a busy-day culinary lucky-dip and a dozen other things as well.

Continued from previous page

**MINI AU KIRSCH**

Ordinary 3-egg whisked can be substituted for cake I give. Treat in the same way, though may be needed.

Put a bowl a small nut of meat or 1 level teaspoon yeast with 4 tablespoons milk and 2 level teaspoons sugar. Leave in a warm

place until frothy... about 10 minutes. Add 1 large egg, 4 oz. plain flour, 2 oz. butter, 1 level teaspoon salt and 1 level teaspoon vanilla essence. Beat until smooth. Pour the mixture into a 1½-pint size, well-greased ring tin, which it will fill. Put the tin in a greased polythene bag and leave for an hour in the kitchen, or until the mixture has risen level with the top of the tin. Bake in a quick, moderate oven (Gas No. 6, 400°F.) for

CHINA

Many believe cutting should be used when it odds to the shape.

Finally growing more popular is textured glass. Amongst where it is being used are Finland and China. One fairly well-known design has the effect of being a mosaic, while inspiration is coming from other textures such as tree bark and nutshells.

Use of glass and china is a subject, but a few facts are worth remembering. For instance, some decorations—particularly gold, silver and enamel—can only be applied to the glass and are consequently not so resistant to

Continued from previous page

damage. Excessively high washing temperatures are almost as dangerous for some china as for glass.

Some pottery manufacturers believe detergents are kinder than soap, but stress that the instructions should be followed carefully—too much detergent is bad. And if you have a washing-up machine, follow the instructions for that.

General advice, however, is never so good as that issued by the makers of your china. Bigger companies have laboratories working constantly on ways of caring for their products. If they produce a booklet on the subject, it's worth making some effort to get it.

25 minutes until a rich brown.

**The syrup:**

Dissolve 8 oz. granulated sugar in 8 fluid oz. water and boil gently for 5 minutes. Stir in 5 tablespoons kirsch or rum. Leave the cooked savorin in the tin for 5 minutes, then turn out and place, puffy side up, in a shallow, round casserole. Pour the warm syrup all over and leave until the cake has absorbed it completely, basting occasionally. This may take up to an hour.

To serve, turn the savorin right side up on a serving dish and fill the centre with whipped cream mixed with fresh strawberries, raspberries or pineapple.

**FREEZER NOTES:**

Freeze savorin on the day, allow to return to room temperature, then beat until lukewarm in a cool oven (Gas No. 2, 300°F.). Treat as freshly baked.

**MINTED CREAM OF GREEN PEA SOUP:**

Melt 1½ oz. butter and sauté 1 large finely-chopped onion until soft and golden (keep the fat on). Add 1 finely chopped fat stick of celery, 1 lb. pack of frozen peas (or 2 lb. peas in the pod) and stir well, then add 1½ pints water, 2 level teaspoons salt, speck of white pepper, pinch of sugar, a sprig of fresh mint (or 1 level teaspoon of dried mint) and 1 level teaspoon dried fennel. Cover and simmer until tender... about 20 minutes. Blend for 30 seconds until smooth (or push through a fine sieve). Return to rinsed pan. Just before serving, stir in the 1 pint milk blended with 1 level tablespoon cornflour. Simmer 3 minutes, stir in 4 tablespoons cream. Garnish with rhives or parsley.

**FREEZER NOTES:**

Put the cooled purée in a plastic container and freeze. Defrost on the day and treat as freshly cooked, adding milk and cream as instructed.

**TOURTE FORESTIERE (Mushroom flan)**

**The pastry:** Rub a generous 3 oz. butter and 6 bars 1 oz. margarine into 8 oz. plain flour. Stir in a dough with 3 tablespoons ice water. Use a line on 8-inch ring as base-bottomed sandwich tin. Roll out the trimmings and cut into ½ inch strips for the lattice top. Prick the flan case all over with a fork and chill while the filling is made.

**The filling:**

Put 1 pint milk, 1 bayleaf, 8 peppercorns and 2 blades of mace (or a pinch of ground mace) to heat until simmering in a small pan. Leave to stand for 10 minutes. Cook a large, finely chopped onion in 2½ oz. butter until soft and golden, then add 1½ oz. flour and cook for 2 minutes. Pour on the hot strained milk, whisking until bubbly and smooth. Season with salt and pepper. Leave on a low light.

Cut the tips off the washed mushrooms, then slice thinly. Cook quickly in a good nut of butter until softened—about 5 minutes. Add to the sauce. Save a little for glazing the flan, heat the yolk of 2 eggs with 4 tablespoons thick cream, then stir into the sauce. Allow to cool until it stops steaming, then pour into the unbaked case and cover with the trellis of pastry. Brush with the reserved yolk diluted with a teaspoon of milk. Bake in a quick oven (Gas No. 6, 400°F.) for 40 minutes or until golden brown.

**FREEZER NOTES:**

The entire flan can be cooked and frozen in advance. To reheat from frozen, cover the top with foil and leave for 30 minutes in a moderate oven. Or, the pastry case can be baked unfrozen with the trimmings, and the mushrooms sautéed ready to go into the sauce.

**FRENCH BEAN AND CORN SALAD**

Soak frozen whole green beans and corn the day before. On the day blend with 4 French dressing (made with 4 tablespoons vinegar, 3 tablespoons salad oil, 1 small onion finely chopped, 2 teaspoons sugar, few grinds black pepper, 1 tablespoon snipped chives).

**MUTTERED NOODLE AND KAFF CASSENOLE**

Roll 1 lb. pocket broad egg noodles and drain well. Mix with two cartons (10 fluid oz.) soured cream, 1 lb. curd (or sieved cottage cheese), 3 egg yolks, good pinch of salt, plenty of black pepper, 1 level tablespoon chopped parsley. Fold in the three whites beaten until they hold stiff, glossy peaks. Melt 2 oz. butter in a shallow oven-to-table casserole at No. 5 (375°F.). Reserve half the melted butter, pour the noodle mixture into the dish and blend. Pour the remaining butter on top. Bake for 45 minutes at the same temperature.

**FREEZER NOTES:**

Cook and freeze noodles. Thaw, then blend with other ingredients.

**PACKAGING HINTS**

If you are to freeze your food successfully, it is most important that you keep the moisture in the food and that you exclude from the food moisture vapour from the freezer.

In addition to the various plastic containers and packs available, there is a special heavy-duty wrapping foil by Beca that I would recommend. The makers claim that it will keep a joint of beef in perfect condition for a whole year.

It can also be used as a liner for a casserole. Once the contents of the wrapping have been frozen, remove the casserole for further use and keep the foil parcel stored in the freezer. To reheat, put the parcel back in the same casserole and put in a slow oven (Gas No. 2, 325°F.) for about 45 minutes or until bubbly.

A meal should look as good as it tastes

MARY REED  
ON NEW CHINA  
AND GLASS



Textured full-lead crystal tableware from Whitefriars Glaciar range

of their tableware designs. This means the busy hostess can save time and extra washing-up, keep food hotter, buy fewer serving dishes and yet set her table with a beautifully matching set.

Oven-to-tableware has proved one of the biggest booms in recent years, particularly for working wives. Most of it, as yet, is in the heavier types of pottery or decorative glass, but more recent offerings have more delicate designs in lighter colourings. Many people think of ovenproof dishes as always having a matt surface, but this isn't so. There are many different surfaces and some new examples from Finland have quite a high gloss.

While glass is quite definitely a different medium, it cannot be viewed as a separate subject from pottery, for it is invariably used at the same time and should be complementary. A number of Britain's pottery manufacturers have now incorporated glass companies into their organisations so that in future there are likely to be for more designs that will enhance one another.

The biggest common denominator is likely to be shape and one or two examples are already around.

While traditionally we tend to look upon cut glass as the best, it is interesting to note that good plain glass has to be perfect. One can never do really good cut glass, but it still needs a good line and some of today's

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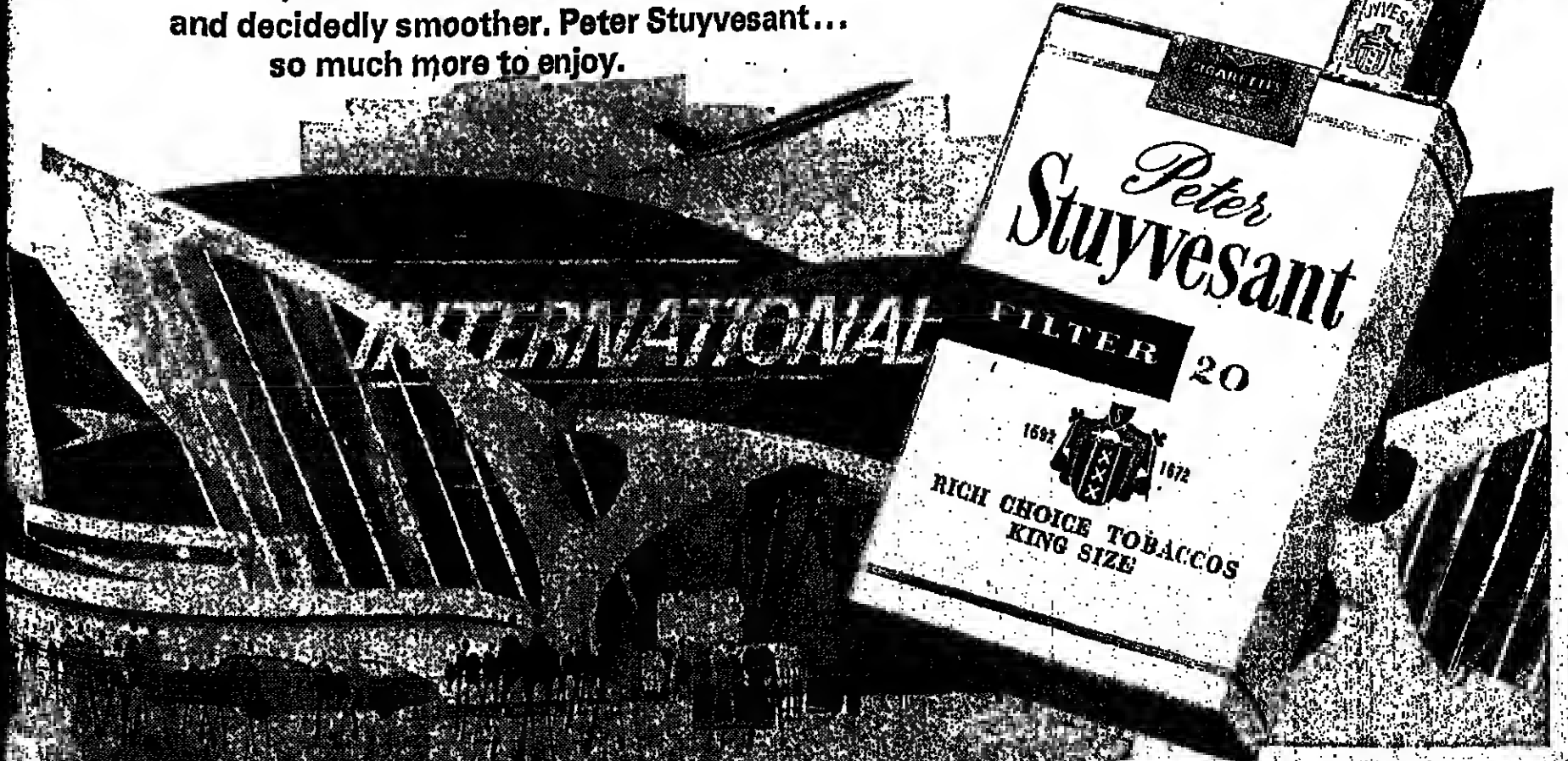
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Above: Oval cigarette from Royal Worcester table. Palmier design in Islamic art. Harrods in August.

Below: Wedgwood and side plates for mantling oven-to-table new image designs in relief patterns. Aquarius and Capricorn.

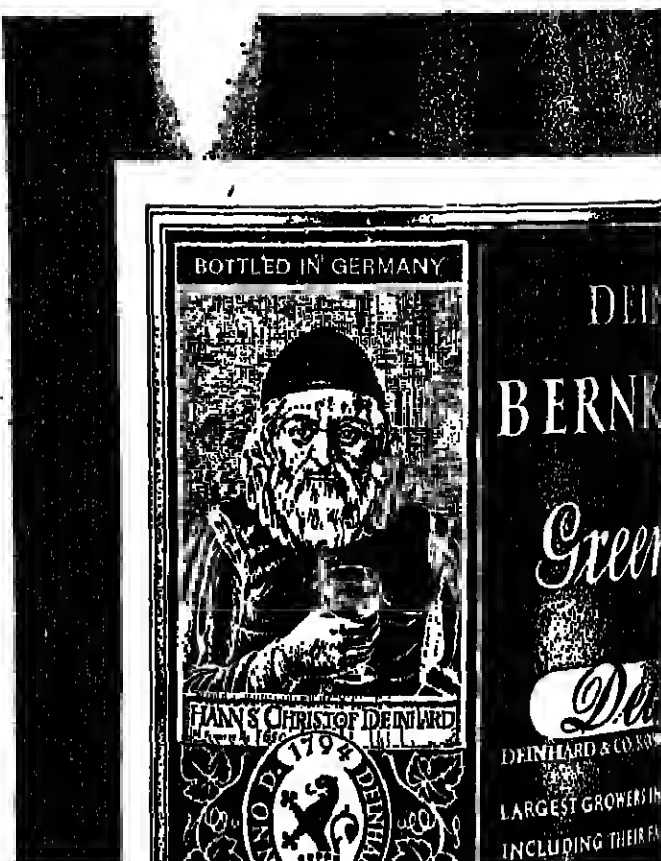


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## CLASSIC WINES

to delight your guests

WHEN CHOOSING WINES FOR a special occasion it is worth bearing in mind the words of one famous wine shipper: "Always drink a little better than you can really afford." For wine is a great convenience food. A recipe may be wrong but a bottle, correctly chosen and served, may save the day.

The wines of France and Germany are classics, which is why they are always interesting, even to the experienced drinker. And fortunately for Britons, they are freely available in all price ranges.

### PAMELA VANDYKE PRICE

The young Mosels, fresh and fragrant, are delicious before a meal, especially in these days when the same wine is drunk before and during the first course. Or you can choose an Alsacian wine, preferably a Riesling, for this dual purpose. There are plenty of British-bottled wines at reasonable prices, but remember that you will get more quality if you buy a wine bottled in the country of its birth—and enjoyable out of all proportion to the extra cost. Hocks, from the Rhine, tend to be softer and more subtly flavoured. In my view they are usually more appreciated as "between times" drinks. The greatest sweet wines from both regions (the suffixes *Beerenauslese* or *Auslese* are the words to go by) are delightful quite alone or simply with prime fresh fruit, before any coffee is served, at the end of dinner.

Champagne is the all-purpose and superlative sparkling wine, but remember that each great Champagne house usually has several styles: the non-vintage, for apéritif and everyday drinking, vintage for special occasions and, often, a slightly sweet wine, which is admirable with celebration meals for drinking a toast with the cake or pudding or at a wedding. There are also excellent sparkling wines from France and Germany available nowadays, some made by the Champagne process, others by the "sauced vat" method. These are delicious before meals or for parties. All of them, like white and rosé still wines, should be served cold but not iced.

White Burgundy is possibly the most all-purpose wine of all, for it will accompany meat dishes as well as fish. But take advice—a rich recipe with a fine sauce needs a big full wine. The white wines of the Loire, such as Muscadet (very dry) and Sancerre or Pouilly-Fumé, have recently become very popular as first-course drinks, or for serving at buffet parties with fairly lightly flavoured food. Vin rosé is always popular, but its delicacy can be swamped if you have piquant food. Instead I would recommend a robust white Rhône wine, or with meaty casseroles, a red Rhône, or a rather dry white Bordeaux (such as a white Graves from a specific estate) or one made entirely from the Sauvignon grape.

The greatest red table wine of the world comes from Bor-

deaux or Burgundy. You should ask a wine merchant about them, as for the fine German wines, when you are giving a dinner. And don't be afraid to state what you are serving for the meal and the sort of price you are prepared to pay.

In very general terms, Bordeaux can be less expensive than red Burgundy—but the finest wines of both can be very expensive indeed. You should take advice about the handling and serving of anything in this range, which may need decanting and which should only be served with suitable food. Remember, too, that if you serve a sweet apéritif, or a cocktail heavily laced with spirits, that anything too delicate by way of wine may not be appreciated later with the meal.

There are many good wines in the medium- and low-priced ranges to choose from too. Generally claret (red Bordeaux) is a wine for roasts (including chicken, unless you all prefer a white wine) and grills. Some of the Bordeaux, such as the St. Emilion wines, can go well with casseroles. The red Burgundies are wines for big roasts and recipes with wine-enriched

sauces, such as coq au vin, especially in German wines, luscious stew.

Always, though, try and follow the advice of a wine merchant—e.g. if only over the phone—unless you are a specialist. Our off-licences, chelina and stores have a range of good wines, but it's pertinent to should go to the sort of dealer who give the kind of help you need for an important party. And remember to buy your wine well in advance.

If you should be in doubt, without informed opinion, the name of a reliable shop on the wine label. There is far too many for me to list.

Monsieur Bureau, Maitre d'Hotel

especially in German wines, luscious stew.

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## ISRAELI WINES—

a new image

"no such thing as a bad year" says CAROLE FIELD

NEXT TIME YOU ENJOY YOUR kiddush wine or a fine bottle of Carmel Hock you will not only be boosting Israel's export trade but drinking in five thousand years of history.

The first viticulturist mentioned in the Bible was Noah, who was also the first man to succumb to the strength of the product (Genesis 9, 21). Perhaps this accounts for the Jewish reputation for abstemiousness ever since! In Biblical times, wine was an everyday drink as well as a ritual one. The Talmud mentions nearly eighty different wines by name, and recent excavations in Israel have uncovered pressing houses and storage vessels as further evidence of a flourishing industry which exported to most countries of the ancient world.

Israel's modern wine trade owes its foundation to Baron Edmond de Rothschild, who in 1882 started the vineyards of Zichron Yaacov, followed ten years later by Rishon le Zion. He subsequently made them over to the growers to be run as a co-operative. Today's "Carmel Oriental" Society (Société Coopérative Vigneronne des Grandes Caves) is still responsible for over 90 per cent of the country's wine production. To supply kosher wines to Jewish communities over the world the baron founded Alal

companies in Warsaw, Paris, Berlin, Moscow, London and New York, of which only the last two now remain.

The present director of the London branch of Carmel Oriental, Mr R. J. Horowitz, who is a fourth generation British wine merchant, explained to me the intricacies of the kosher wine. The vineyards are inspected annually by special rabbis to make sure the Moslem laws are complied with: that the crop of the first three years is destroyed, one species is not grafted on to another and that the correct portion of wine for teruma and measer (the support of the priest and the Biblical tithe) is set aside.

Every year 100,000 litres of wine are poured away in special festive celebrations at Rishon le Zion. Everyone connected with

Carmel wines—overcoming social snobberies

the production of the wine from the tending of the vines to the final bottling must be an observant Jew.

Besides wine for Jewish ritual use, Mr Horowitz supplies sacramental and altar wines for Christian communities. The wine is specially regarded because it comes from the Holy Land, and the fact that it is strictly kosher means that it is pure and unadulterated, made only from fermented sugar and the juice of the grape.

Israel wines are trying very hard to live down the sweet kiddush-type image. Choice of wine is subject to many social snobberies and it is not so long ago that French wines were served at Israeli Embassy functions and Portuguese Mateus Rosé appeared to be the firm favourite of the JPA and JNF.



Very often the fault has lain with the caterers' unawareness of the current full range and sophistication of Israeli wines, but the tendency is now growing for Israeli wines, brandies and liqueurs to be served as the logical complement to any function connected with Israel. In the home, too, more and more people are enjoying a good bottle of wine with a meal on family occasions as well as for festivals.

Today Israel exports her wines to more than forty countries. Many African students arrive in Britain and start searching for their favourite Israeli wines which they bought back home.

One thing that Israel does not produce is a "vin ordinaire"—a cheap rough wine. The standard of life of the people who work in her vineyards is far higher than their opposite numbers in France or Spain, which precludes the production of very cheap wine. Israel's greatest advantage lies in her climate, which is uniformly excellent and reliable, so removing the speculative element from the annual wine harvest. This is the reason why Israeli wines have no vintage years as there is no such thing as a bad year for grapes.

In order to publicise and popularise Israeli wines, the Carmel Wine Company organises wine tastings at the Ideal Home Exhibition and Selfridges in London, Kendal Milne in Manchester and recently at Cambridge and Bristol Universities. In 1969 they had the great honour of providing one of the two annual wine-tasting evenings at the House of Commons. At the latest International Wine and Spirit Competition organised by the British "Club Oenologique," the three Israeli wines submitted were selected from nearly one hundred entries for a gold, silver and bronze medal.

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PLEASE SEE TOP OF PAGE 34



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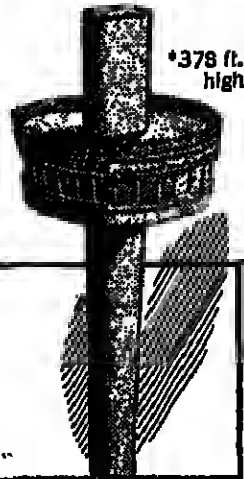
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## Bachelor's choice

TO MY WAY OF THINKING there are two kinds of restaurant—those where you choose to eat alone and those to visit a dear. Having no particular addiction to my own bachelor cooking, I eat out alone quite often. On these occasions I look for a place where the food is interesting and good and prices moderate.

However, when acting as escort, the matter is entirely different. What I want then is a certain elegance of décor and food with an exotic quality. Expense is then secondary.

The first restaurant of my choice—"The Blue Aegean," at 343 Kensington High Street—is certainly exotic. Since one of Israel's nearest friendly neighbours is Greece it is perhaps appropriate that this new Greek restaurant should have been opened by Mrs Nico Ladelis, the daughter of the Zionist pioneer, Theodore Zissu, and her husband. The chef is Miss Despina Efstratiou, formerly cook to Mr Aristotle Onassis.

This charming establishment with white painted walls and blue tablecloths is the realisation of a dream Mr and Mrs Ladelis have always had to work together in their own business. Their aim is to produce the best Greek home cooking, and one must remember that in Greece, as in India, the best food is to be had in homes rather than restaurants.

I began with the traditional taramosalata made unusually with potatoes, following with one mouth-watering dish after another, finishing with a *sarafi* (from the Turkish *sarai* or palace), a dreamy mixture of nuts, honey pastry and clove. There is a small but good selection of Greek wines. I much enjoyed the Santa Helena, a wine from Patras, extremely dry and very smooth.

Earlier this month a new Jewish-style restaurant—the Bobmeyer—opened in the West End, and run by Bob Myers of Lindy's, of Golders Green renown. Situated in a brand



"But I enjoy eating out"

## Eating out in London

By JACOBUS

new, imaginatively designed building on the corner of Welbeck Street and Henrietta Place just behind Marshall and Snelgrove, this is a welcome addition to the West End. In a red and gold décor with orange lights, it has comfortable leather-back seats surrounding a well with further tables. The menu is similar to Lindy's and you can have a light snack (with a good choice of Jewish specialities) or a full meal.

The great advantage of this restaurant is first that it is situated where it is; but also that, while serving for the most part

a fairly conventional range of English dishes, it also has typically Jewish fare to please all places while you beat one round of good curd cheese with egg yolks, four ounces of sugar and a gill of clotted cream. If when eating out alone you should want to be sure of kosher, what better place than ever-famous Bloom's (the one of London's numerous vegetarian restaurants)? One of the best known and most attractive is Cranks, in Marshall Street, not far from Cernaby Street.

On first going in I was wondering whether it might be out to be a cannibal restaurant (novel and exotic experience) as there was a pamphlet displayed at the entrance entitled "We don't eat people."

Cranks serves excellent end hot vegetarian savoury but it is in its soups that it really excels. These are really excellent. There are much in the gourmet class. Other self-service vegetarian restaurants for very good prices are the two Slim Inns, near South Molton Street, and in Maddox Street. Attached to the same group is the D'Artagnan in Blandford Square off Baker Street.

Other good places for a snack of Jewish-type specialties or a dairy meal are the Great Windmill, Carroll's, Piccadilly Circus, Rabin's and the Noah Bar. The lokshen soup and rye bread, excellent—and you might like with lokshen pudding or glass of hot blackcurrant cold day.

A question that many ask is where can one find real Jewish fried fish in London. Well, Graham's, in Poland Street, is well known to us all. It is in the heart of Erit and the junction of Erit and Regent Streets is the very small, and very limited, menu of steamed fish, sole, pilchard, and haddock, which is beautifully cooked, absolutely fresh, and from 40p for haddock to 45p for Dover sole.

## Plenty of cheesecake

MARY BOURNE

CHEESECAKE IS RAPIDLY becoming a popular national delicacy. It used to be sold mainly in grubby, heavenly named East End pastrycook shops, together with solid square chunks of applestrudel (not the weightless Austrian kind).

Nowadays many food stores stock cheesecake as regularly as they do pizza pies and Indian curries. But like most mass-produced confectioneries, however, cheesecake baked to a formula is always the same. There is no element of delighted surprise in the eating.

One group of people I know has a kind of permanent cheesecake competition in ration. No one ever wins, because someone might always produce an even better one the next week. The rivalry, though, is very friendly and the men just eat blissfully, occasionally easing a belt or a button.

Here are some of the recipes I have gathered over the years, passed on after the people who introduced me to them.

### HERA'S CHEESECAKE

Use a fairly deep square baking tin with rich shortcrust pastry. Beat the pastry and keep it in a cool place while you beat one pound of good curd cheese with egg yolks, four ounces of sugar and a gill of clotted cream.

Into this creamy mixture fold egg whites, stiffly beaten, and mix into the pastry case. Allow time for the mixture to rise in the tin. It will take about 40 minutes to bake at moderate heat. The cake is eaten cold, and may be served with the addition, before eating, of sultanas, grated lemon rind, some mixed peel, or just a drop or so of vanilla—or by the use of vanilla flavoured sugar.

### VARLATION A LA PEARL

I first found the pastry base unexciting. Instead she evolved a cakey foundation, made by beating two ounces of butter with egg yolks, and adding in three ounces of flour. She spread this mixture into her tin, and added to it a mixture of softened butter to the basic curd cheese recipe. She usually daubs the whole with a little jam, and bakes it at 350° for 40 minutes. For cake is thick and chocolate, with a soft food melting

### BETTY'S VERSION

Betty chooses a large loose-bottomed cake tin, and makes her base by crushing six large digestive biscuits with two ounces of melted butter and a pinch of cinnamon.

She uses half as much again of the standard curd cheese mixture, and just before the cake is quite baked, she pours a carton of thick sour cream over the top and continues cooking until this is just set.

It was quite impossible to decide whether hers or Pearl's was best. But when I tasted Sheila's I gave up trying.

### SHEILA'S RECIPE

Sheila prefers a base of crumbled cake crumbs, and hers has the advantage of using up a maddening textured cake which is past its prime. And Sheila adds a carton of soured cream in her basic mixture before she bakes it.

This produces the most subtle texture and taste imaginable—though there are those who say it is just a trifle too rich for their palate.

### PHYLLIS' TORTE WITH FRUIT

Phyllis invented a cheese tart or gâteaux rather than a cake. Hers is best eaten at the conclusion of a luncheon or dinner.

She also uses a loose-bottomed cake tin, and lines its base with crushed digestive biscuits, quite dry. Then she pours a pound and a half of curd cheese into her electric-mixer bowl, together with six eggs and six ounces of caster sugar, and beats this with the rotary whisk for a minute or two. She pours the batter into her tin, and sets it in a moderate oven for half an hour.

She tops the cooled cake with cubed pineapple, tinned or fresh, though the latter is infinitely better. Strawberries in season are good too, and flamed cherry pie mixture is excellent. Over the fruit she swirls lashings of whipped cream. A quarter pint of double cream beaten with half the quantity of coffee cream makes a light, digestible consistency.

### BAB'S CAKE FOR HUNGRY FOLK

Bab makes a base of crushed Zwiwak rusks, and adds butter and cinnamon. And to her basic mixture she adds two level tablespoons of cornflour, and two of melted butter. This makes a solid snack after an evening at the theatre, or at bedtime after tears, gorging or swimming.

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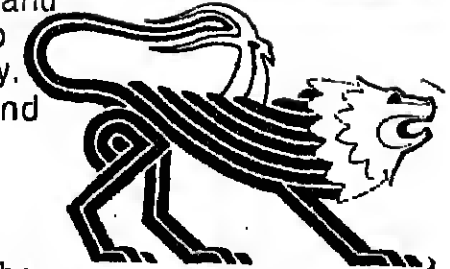
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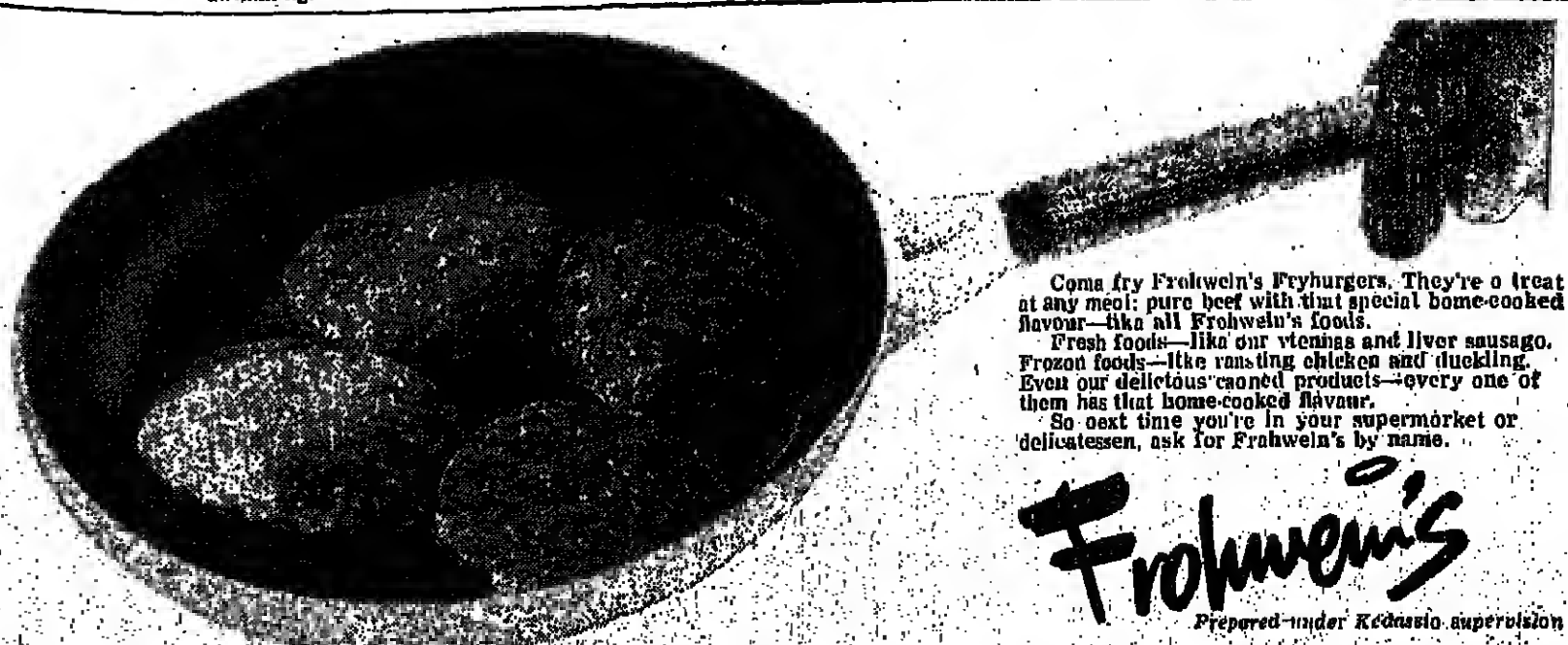
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AS A GENERIC GROUP I AM against food-and-wine men. Splendid fellows in themselves, no doubt, but I resent the air of glumness they bring to one of the joys in life.

The reason why writers on gastronomy (which, onomatopoeically, is a plummy-sounding word anyway) are so glum is that they are a misunderstood breed. They also project the wrong image.

I mean, close your eyes and think of a word. Any word. Or preferably two words—like... Egon Ronay (a real gastronomic expert). When I do I see a Gerganue—apple-cheeked, glowing with Cockburn '27, benign and genial with a napkin tucked under one of his china. A look of religious fervour on his face as he croons into a zabaglione.

Not that I've ever had the pleasure of meeting Mr Ronay

## "Good food, like laughter, is there to be enjoyed"

but I'm sure he is, in the flash, lean and acetic—more Gregory Peck than Sir Toby Belch.

For from blinking at life through claret-tinted spectacles some writers on gastronomy are often dyspeptic and soured by bad food eaten in disappointing restaurants. In truth they probably quaff more Althea-Seitzer than Chateau d'Yquem.

MICHAEL  
WATKINS

So many ulcers end such expertise surely make one hypercritical; and so the gourmet is concerned with nuance, becoming a sort of gastronomic prime donne. Whereas I am concerned with enjoyment.

The do-it-yourself wine expert and the pseudo-gourmet is even harder to amuse. You see him in those dimly-lit, show-off places trying to impress a business client. He will order, say, a Chateau La Riviere-Puyferre 2ma cru St. Julien. When it arrives he will hold it up to whatever light there is, ram his nose into it, wrinkle it around his mouth for a while before breaking into a litany of praise/condemnation.

Which is a foolish and embarrassing pantomime: all that is required of the wine he, in his consummate wisdom, has chosen is that it should not be corked and that it should be served neither stone-cold nor steaming hot.

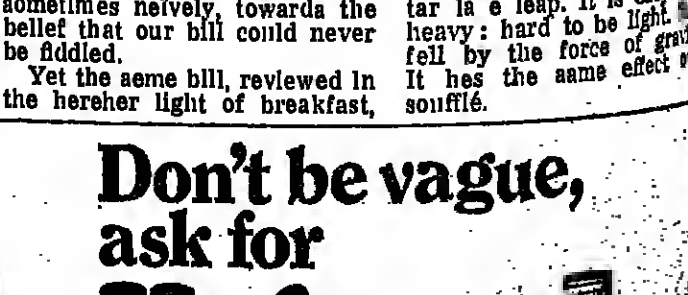
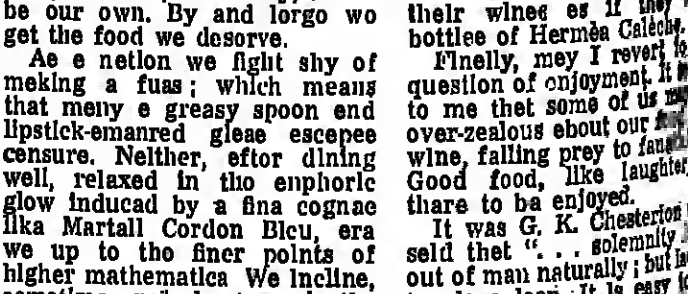
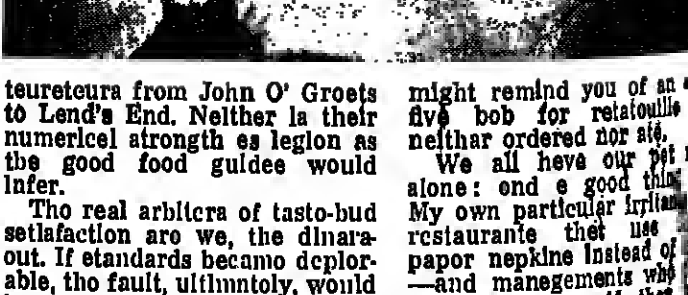
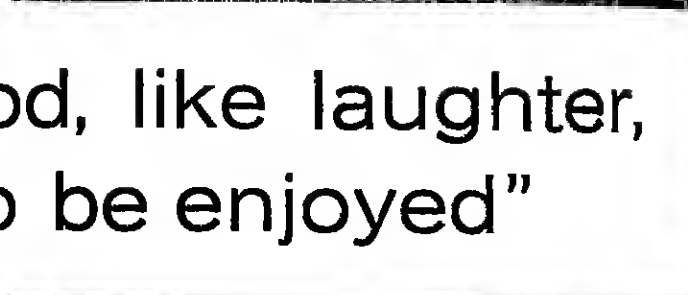
His guest will not be particularly interested to hear that the vine obviously suffered from a late frost or whether the grape was trodden by Gaston's right or left foot.

(Thank heavens there are still a few *ingénues* who can never remember whether a Beaujolais is a claret or a burgundy and who are confused by whether the edge of a "white wine with white meat" red is a wine with red meat or vice versa—and not caring much.)

Prolonging the burlesque, our gourmet will by now be informing his guest that they've left the marjoram out of his Trout Grenoblaise and anyone who writes in to point out that Trout Grenoblaise shouldn't have marjoram will prove my point.

I am not suggesting that the real experts are a superfluous breed. They are the watchdogs of an industry which needs continual watching—and it is reassuring to know that no establishment is sacrosanct.

But the good food inspectors are not a Gestapo force whose existence should terrify res-



## AROUND & ABOUT

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## Mentioning the unmentionable

RUTH RAZIEL

WE ALL KNOW THE KIND OF awkward silence that follows mention of the unmentionable. Although nowadays the list of the unpermitted appears to have shrunk to nil, there was a time when to bring up the subject of kosher food or Jewish cuisine in non-Jewish company would have constituted a social indelicacy. However, what with foreign travel for the masses, sociology programmes on telly and a generally more critical attitude to usage-and-two-veg and other white elephants of the British kitchen, there has been a growing interest in "foralgn" foods of all kinds—including Jewish.

### Curious gourmets

This curiosity reached a kind of culinary crescendo recently when that august gourmet institution, the International Wine and Food Society, gave a Jewish-cum-Israeli dinner for its members in the hall of the New West End Synagogue, under supervision. The Israel Trade Committee at Rex House, which was of course only too happy to introduce Israeli products to a discriminating body, was invited to make the arrangements.

That function turned out to be quite a remarkable experience. It had never occurred to me that a few matzo meal knedlach or our old friend the Sabbath cholent could be regarded by anyone as fascinatingly new delicacies to be daintily savoured and rolled around the tongue.

True, the gefilte fish with chrane got a more mixed reception. ("How do you eat it?" one diner wanted to know.)

But at my table the borscht, the latkes, the latkes—even the bilmes and Hamentashen—were approached with that suppressed delight usually reserved for as yet unknown but utterly enticing indulgences. A young woman, her eyes aglow, told me she had attended a very Wina and Food Society dinner in recent years but had never enjoyed a meal before consisting entirely of such strange, asotic taste experiences. How is it, I wondered, that all this time I have been missing so much excitement?

To make the meal a series of excerpts from typical Holy-day menus—more understandable to the lay eater, so to speak, Madame Turel, wife of El Al's London manager, spoke at some length on the symbolism and legends associated with certain Jewish foods. (Did you know, for instance, that the word "cholent" is a corruption of the French *chaud long*, or keeping hot for a long time?) The menu gave further background information.

All the same, I was continuously called upon by my co-diners to explain the difference between Polish and Russian horachts, why latkes are sweet, how the doughnut originated, who Haman was, what kosher really means, and so on.

It was quite a heavy meal all round. The actual fare, I thought, was more suited to midwinter in snowbound Central or Eastern Europe, where so much of it must have originated. (It was quite hot in the synagogue hall, so I explained to my fellow-diners the connection between dumplings, thick soups, etc., and freezing conditions in the shtetl.)



"What's that?" Mr Claude J. Morny, secretary of The International Wine and Food Society, makes his first acquaintance with gefilte fish at a society's recent Israeli dinner. Mrs P. Egan, a society member, is also visible.

In a pause between color-counting (kuclicloch, latkes, doughnuts...) I thought wistfully of the many light, daintily refreshing dishes I had consumed in Israel and of the large quantities of first-class fresh, frozen and canned fruits, vegetables and other foods from which they were made that are being imported into Britain in large quantities. What a pity, I said to myself, that the adventurous members of the Wina and Food Society could not have discovered the Jewish-Israeli way with more of these.

### Nostalgic

I remembered the chilled avocado soup, the huge salad made from different combinations of lettuce, cucumbers, tomatoes, avocado and sweet peppers, tossed with oranges, melon, big black grapes, olives and nuts, and blended with one of the many varieties of yogourt or sour cream, or with tehina.

Then there were all those plump Yemeni dishes, the traditional dishes of Greek Jews with eggplant and with honey, the spiced fish of the Spanish

Jews, and many other dishes brought from a huge different lands and mingled into new Israeli recipes.

For those who would like to make many of these dishes their own kitchens an excellent collection of new Israeli traditional recipes—all now given in Chat Aldo Nishan's recently published "The Art of Israeli Cooking" (John G. P. Ltd, 1970, £1.25). The recipes were prepared by a team of researchers who travelled around the Jewish ethnic communities in Israel, writing down recipes from the mouths of the people.

Recipe booklets too are available for 10p from Shalom at the Israel Trade Committee, 4/12 Regent Street, SW1 (01-030 5152, ext. 210) who will also give ideas and menus to organisers of small functions.

With around 40 different and packaged goods over 20 types of top-grade fruit and vegetables from Israel on sale in Britain it would be a great shame, Zionism notwithstanding, that even those, many of whom are "clammed" by the "Israel accent" in the Sephardi pronunciation of Hebrew, should not be able to enjoy the taste of the land.

But that's another dinner.

**\*A man from Ankara, Turkey, has recited 6,666 verses of the Koran from memory in 6 hours.**

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## The fight for survival

As I was the reviewer of the "Handbook" published by Mr Anthony Blond in his book "The Fight for Survival" in your July 9 issue? This is a statement of a diversionary nature, not a "power political game." It is, quite simply, enlightened common sense.

So much for the misleading content in Mr Blond's apologia. Now for the diversionary aspect. Mr Blond defends himself for having published a book written mainly by Arab scholars. There is nothing very wrong about that. The main accusation against the "Handbook" is that it contained a single chapter about the Jewish-Arab dispute which was a piece of flagrant anti-Israeli propaganda. There was no attempt to "balance" this chapter with a commensurate statement of Israel's case. If I were Mr Blond this would be very much on my conscience. But then I am not, for that matter, and I am a Jew.

TERENCE PRITTE,  
15 Oxbridge Street, W8.

### can policy

My short reference to Jerusalem in the Pope's long editorial on worldwide affairs has been misunderstood in some quarters.

My correspondent in Rome reported that the Pope expressed the hope that Jerusalem would be governed by an "international legal safeguard," but this was intended to be international in the proper sense.

In a newspaper, L'Osservatore Romano, is often described as "the official" of the Holy See, and both this paper and the Vatican have published views which do not express Vatican policy.

It is a great pity that long, composite resolutions are put forward at the World Health Organisation whose constitution does not permit countries to vote against particular clauses. As so much of the rest of the resolution was valuable, the Government felt the best course was to abstain.

GEORGE FINSBERG, MP,  
House of Commons, SW1.

### ried Hebrew accents

According to the editorial in your July 9 issue, "Change of tone" there can be no possible doubt nowadays for praying Hebrew recent different from the usage. But might it not be a good idea to encourage the use of the "Israel accent" in the Sephardi pronunciation of Hebrew?

It is, of course, true that the change has not precluded any worshipper from using Ashkenazi, and most congregations when given a mitzvah do, in fact, prefer to do so. The younger generation most frequently opt for the Israeli pronunciation but this is to be expected.

Pupils at classes, as well as our voluntary choir, are trained in Ivrit. The indications are that it will only be a matter of time before Ashkenazi will become obsolete. This may be a source of sorrow, but to support both types of pronunciation is surely irrational. Ivrit does, after all, link us directly with our ancient heritage and, as such, must prevail over sentimental, however nostalgic, which nevertheless still reflect the spirit of the shtetl.

There is a danger, however, that in the changeover period, an intermediate form of "Ashkenazi-Ivrit" may make its appearance, and this must be firmly suppressed.

(Dr) S. WERNICKE,  
Warden, North Finchley and Woodside Park Synagogues,  
17 Alexandra Grove, Finchley, N.12.

My reporter, who states that the synagogue has made a "changeover" to the Israeli pronunciation, may be right. I am sure that the North Finchley and Woodside Park Synagogues have been using the Chief Rabbi's regularly used Ivrit.

## LETTERS TO THE EDITOR

### Kosher meals booster

Sir—I read that the price of 12p for a kosher meal has lost the Kosher School Meals Service 300 customers and "could put it out of business."

I am sure the adult Jewish public would be pleased to attend



meal centres and buy a kosher lunch for 12p. Would this keep the service solvent?

D. RUSSLANDER,  
87 Yale Court,  
Honeybourne Road, N.W.6.

### WHO resolution

Sir—You published in your May 21 issue a report from your correspondent in Geneva which dealt with the World Health Organisation resolution which made anti-Israeli accusations.

I have taken this up direct with the Red Cross in Geneva and they write to tell me that, as a general rule, the International Committee of the Red Cross has been obliged, since 1947, to impart into the occupied territories several thousand tons of relief supplies. These were distributed by the competent authorities, and the Red Cross were satisfied as to the way the aid was utilised.

It is a great pity that long, composite resolutions are put forward at the World Health Organisation whose constitution does not permit countries to vote against particular clauses. As so much of the rest of the resolution was valuable, the Government felt the best course was to abstain.

GEORGE FINSBERG, MP,  
House of Commons, SW1.

## Moscow Circus visit

Sir—Regarding your report about possible demonstrations outside the Moscow State Circus, allow me a few words on the general principle of Anglo-Soviet cultural exchanges, with which I have been connected for nearly 20 years.

First, it should be remembered that artists—whatever their nationality—are the only true internationalists and, in particular, the great Russian artists, many of whom have emigrated, are a part of our cultural heritage. Can one imagine the British musical scene without the participation of the Giktrahls, Gilels, Richter, Protopopov, Barshai, the Leningrad and Moscow Philharmonic Orchestras, etc., or the world of ballet without the Bolshoi and Kirov companies?

These visits take place under the aegis of a British Government agreement, namely the Anglo-Soviet Cultural Agreement, and it should be a matter of gratification, rather than vilification, that, despite the highly volatile international political climate, at least in this area of human endeavour both governments seem to be in accord.

This exchange agreement also makes it possible for British artists to visit the USSR and the recent highly successful Festival of British Music in Moscow and Leningrad bears eloquent witness to the importance of these contacts.

Jewish demonstrators outside concert halls or churches must keep a sense of proportion and remember that many great Soviet artists (including the Circus) have, in fact, visited Israel in the past where they have been warmly welcomed and their performances attended by the highest Israeli government officials. Some of them

were given the freedom of Israeli cities and, to this day, Kol Israel broadcasts their records regularly. I constantly receive requests from Israeli organisations (including the Israel Philharmonic Orchestra) asking me to help re-establish these relations.

As one who often visits the USSR, regularly meeting a wide cross-section of Russians and Jews there, may I state quite categorically that, in my opinion, demonstrations against artists are quite senseless, counter-productive and, indeed, positively harmful. Not only do they create a feeling of fright and revulsion in the artists, but also alienate and disgust the general public.

VICTOR HUCHMANER,  
4 Holland Park Avenue, W.11.

### New English Bible

Sir—I am writing with reference to Gerald Abrahams' article on "The New English Bible" (11th issue) and concerning Kamen's translation of the word *adon* in Genesis 4, 10.

The merit of priority belongs, however, to Rabbi Leif Frank, former, a grandchild of Rabbi S. H. Hirsch. In the latter's commentary it is pointed out that the *adon* over *kol* is a separative one and therefore the word means "hark" or, as the German translation in the text has it, "Do you hear the voice?"

(Dr) SAMUEL LOWY,  
1000 Madison Avenue,  
New York, USA.

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